



# SACHERTORTE MADE WITH SVELTO

RECIPE FOR THE SWEET VIENNESE SPECIALTY

**DIFFICULTY LEVEL**



## COCOA SPONGE CAKE

### INGREDIENTS

SUGAR	g 2550
EGGS - AT ROOM TEMPERATURE	g 3400
FLOUR	g 1800
CORN STARCH OR POTATO STARCH	g 250
SVELTO	g 200
VIGOR BAKING	g 50
CACAO IN POLVERE	g 300
UNSALTED BUTTER 82% FAT - MELTED	g 800

### PREPARATION

Whip all the ingredients, except for the butter, in a planetary mixer at medium-high speed for 8-10 minutes.

When done, gently combine the melted butter by hand.

Grease and flour the cake moulds, then fill them for 2/3 of their volume with the whipped mixture.

Bake at 180-190°C for 25-30 minutes.

## APRICOT FILLING

### INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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## FROSTING AND DECORATION

### INGREDIENTS

CHOCOSMART CIOCCOLATO - HEATED TO 30°C	To Taste
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