Retigo Combionline | Cookbook | Desserts 25. 3. 2021

Sacher cake

Cuisine: Czech

Food category: **Desserts**



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Program steps

Preheating:

170 °C

1















Ingredients - number of portions - 16

| Name | Value | Unit |
|--------------------|-------|------|
| body 24 cm | 1 | pcs |
| butter soft | 180 | g |
| powdered sugar | 150 | g |
| chicken eggs | 6 | pcs |
| dark chocolate 70% | 180 | g |
| plain wheat flour | 180 | g |
| brown sugar | 150 | g |
| vanilla bean | 1 | g |
| salt | 1 | g |
| baking powder | 7 | g |
| apricots | 200 | g |
| caster sugar | 150 | g |
| pectin | 5 | g |
| water | 150 | ml |
| dark chocolate 70% | 120 | g |
| whipped cream 33% | 120 | ml |

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
|----------------------------------|--------|
| Energy | 344 kJ |
| Carbohydrate | 43.2 g |
| Fat | 17.1 g |
| Protein | 3.1 g |
| Water | 0 g |

Directions

Body (24 cm cake diameter)

Melt the chocolate in a water bath. Separate the yolks and whites from the eggs. Beat the egg whites with the gradual addition of granulated sugar until stiff peaks form.

Mix flour with baking powder.

Beat butter with icing sugar until foamy, then add egg yolks, salt, vanilla bourbon (vanilla pod) and finally melted chocolate to the foam. The foam must be smooth, whipped and creamy.

Mix the beaten egg whites and flour mixed with baking powder into the yolk-butter foam. Mix everything thoroughly but gently.

Pour the mixture into the rim and bake on the above program with preheating

Boil the apricots with sugar mixed with pectin and reduce while stirring occasionally. Cut the cake in half and cover it with still warm apricot jam, which we will then use to cover the entire cake. We slice it straight on the grill, where we pour warm marmalade over it inside and out.

Let it set in the cold (so that the glaze does not melt on the hot marmalade) and then pour the glaze over it.

Sacher glaze

Heat the cream to 75°C - that is, it burns slightly. Pour the warm cream over the chocolate, which has been chopped into small pieces. Mix very well - do not beat!

Pour the rest of the frosting into a cone, with which we will write an inscription on the cake.

Recommended accessories

