

# Sacher cake

Cuisine: **Czech**Food category: **Desserts**Author: **Vlastimil Jaša**Company: **Retigo**

## Program steps

Preheating: **170 °C**

1	Hot air	100 %	Termination by time	00:20 hh:mm	155 °C	100 %	
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## 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



Stainless wire shelving