

Sacher cake

Cuisine: **Czech**

Food category: **Desserts**



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Program steps

Preheating: **170 °C**

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

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

Base (24 cm diameter of the cake)

We melt the chocolate in a water bath. We separate the egg yolks and whites. We beat the egg whites with the gradual addition of granulated sugar until stiff peaks form.

We mix the flour with the baking powder.

We beat the butter with powdered sugar until fluffy, then gradually add the yolks, salt, vanilla bourbon (vanilla bean), and finally the melted chocolate. The mixture must be smooth, well aerated, and creamy soft.

We fold the beaten egg whites and the flour mixed with baking powder into the yolk-butter mixture. We mix it all thoroughly but gently.

We pour the batter into the frame and bake with a preheat.

We boil the apricots with sugar mixed with pectin and reduce it while stirring occasionally. We slice the cake and glue it with warm apricot jam, which we will also use to glaze the entire cake. We cut it straight on the board, where we pour warm marmalade inside and on top.

We let it cool down (so the glaze doesn't melt on the hot marmalade) and then we pour the glaze over it.

Sacher glaze

We heat the cream to 75°C – gently simmering. We pour the warm cream over the chocolate, which we have chopped into small pieces. We mix very well – do not whip!

We pour the remainder of the glaze into a cone, which we will use to write on the cake.

Recommended accessories



Stainless wire shelving