



## SACHERTORTE

### STEP 1

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#### INGREDIENTS

SFRULLA CHOC	g 1.000
EGGS	g 600
WATER	g 100
UNSALTED BUTTER 82% FAT	g 150-200

#### PREPARATION

**METHOD:** beat the SFRULLA CHOC, eggs and water in a mixer for 6-8 minutes. Add the butter or margarine, which has been melted at a moderate temperature, incorporating it delicately. Place the mixture in greased and floured moulds. Bake at 180-200°C for 25-30 minutes. Add a filling of APRICOT JAM and cover with CHOCOSMART DARK CHOCOLATE. The original Sachertorte is not soaked but, if the user so wishes, the product can be sprinkled with rum soaking solution.

### STEP 2

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#### INGREDIENTS

CONFETTURA ALBICOCCA	To Taste
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### STEP 3

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#### INGREDIENTS

CHOCOSMART CIOCCOLATO	To Taste
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