



SACHERTORTE MADE WITH SVELTO

RECIPE FOR THE SWEET VIENNESE SPECIALTY

DIFFICULTY LEVEL   

COCOA SPONGE CAKE

INGREDIENTS

SUGAR
EGGS - AT ROOM TEMPERATURE
FLOUR
CORN STARCH OR POTATO STARCH
SVELTO
VIGOR BAKING
CACAO IN POLVERE
UNSALTED BUTTER 82% FAT - MELTED

g 2550
g 3400
g 1800
g 250
g 200
g 50
g 300
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

FROSTING AND DECORATION

INGREDIENTS

CHOCOSMART CIOCCOLATO - HEATED TO 30°C To Taste