



JERNEJ KITCHEN

SACHER TORTE

A beautiful Viennese classic that has a nice, soft inside with a generous spread of apricot jelly and a thick dark chocolate glaze.

MAKES 1 SACHER TORTE (20CM / 8 INCH)
PREPARATION: 30 MINUTES
BAKE: 45 MINUTES

SACHER TORTE

160 g dark chocolate (64 - 70% cacao)

130 g butter, softened and cut on small cubes

50 g icing sugar

6 egg yolks, free range

6 egg whites, free range

100 g sugar

130 g all-purpose flour, sifted

150 g apricot jelly or marmelade, good quality

CHOCOLATE GLAZE

100 g water

100 g sugar

140 g dark chocolate (64 - 70% cacao)

TOOLS AND EQUIPEMENT

20 cm (8-inch) cake tin

saucepan

bowl

electric mixer

spatula

wire rack

SACHER TORTE BATTER

Preheat the oven to 180 °C / 355 °F. Butter a 20 cm cake tin. Bring all your ingredients out of the fridge, because it's very important that they're at room temperature. Make the Sacher torte batter. Melt the chocolate in a bowl, over a saucepan of boiling water. When the chocolate has melted, remove it from the heat and let it cool slightly. In a large bowl, beat the butter with the icing sugar for about 3 minutes, using an electric mixer. Add the cooled, melted chocolate and mix for another 3 minutes. Add the egg yolks one by one and beat to incorporate.

INCORPORATE

In another clean bowl, beat the egg whites and a pinch of salt with caster sugar into soft peaks, using an electric mixer. Incorporate the sifted flour with the butter - sugar - chocolate mixture, using a spatula. Make sure there are no lumps of flour in the batter. Mix 1/3 of the egg whites with the flour-butter-sugar-chocolate mixture. Then gently fold in the rest of the egg whites, using a spatula.

TIP

It's really important to fold the egg whites gently into the batter to assure a soft inside of Sacher torte.

BAKE

Pour the batter into the prepared cake tin and bake the cake for 40 - 45 minutes at 175 °C / 350 °F. Transfer the baked Sacher torte to a wire rack to cool.

SPREAD A LAYER OF JELLY

Put the apricot jelly to a saucepan and bring to a boil, remove from the heat. Cut the baked cake on half and spread a thin layer of apricot jelly over the half, than cover with another half

and spread a thin layer of apricot jelly over and around the rest of the cake.

CHOCOLATE GLAZE AND SERVE

Make the glaze. Place the water and caster sugar in a saucepan and bring to a temperature of 108 °C / 225 °F. Lower the heat, add the chocolate and stir constantly until it melts. Pour the glaze over the cake immediately. Set the cake aside to cool for at least 30 minutes. Serve with Chantilly cream.