

## Sacher Torte

### EQUIPMENT

Scales, 1 x 20-23cm Spring Form Cake Tin, Small Mixing Bowls, Stand Mixer with Whisk Attachment, Saucepan, Bamboo Skewers, Saucepan, Baking Paper, Serrated Knife, Stab Blender, Cooling Rack, Rubber Spatula, Fine Mesh Sieve, Off-set Spatula

### INGREDIENTS

130gm Dark Chocolate (70%), 1 Vanilla Bean, 150gm Soft Unsalted Butter, 100gm Pure Icing Sugar, 6 Whole Eggs, 140gm Plain Flour

#### Middle Filling and Icing

200gm Apricot Jam, 200gm Caster Sugar, 125gm Water,  
150gm Chopped Dark Chocolate

### METHOD

Pre-heat oven to combi mode (75% Steam) 170°C

Line a 23cm Spring-form cake tin with baking paper and set aside. Place butter icing sugar and the seeds from 1 scraped vanilla bean to the bowl of a stand mixer. Mix on high speed with a whisk attachment until pale.

Weigh dark chocolate into a heat proof bowl and melt over a double boiler or in the microwave. In another two small mixing bowls separate the eggs and set aside.

Once the butter mixture is pale add the egg yolks one at a time mixing well in between each addition. In a separate bowl whisk the egg whites until soft peaks form and slowly add the caster sugar in stages whisking well in between each addition.

After the egg yolks have been added to the butter mix add the melted chocolate and whisk again until combined. Remove the bowl from the mixer and with a spatula add some egg whites to the chocolate mixture and fold through to loosen the mix, then add all of the chocolate mix to the remaining whites and fold through until combined.

Sift the flour over the mix and fold until incorporated, transfer the mixture to the prepared cake tin and smooth out the surface using a off-set spatula or warm dessert spoon, bake in pre-heated oven for 35-45 minutes or until a skewer inserted into the middle comes out clean.

Once the cake is cooked remove and invert the cake onto a cooling rack to cool completely.

Cooking With Steam Recipes (CODE: 0342)

Once the cake is cool to make the glaze by mixing water and sugar together in a pot and place over high heat until it comes to a steady boil.

Next cut the cake in half horizontally, use some bamboo skewers and a ruler to measure halfway and insert 6-8 skewers, use these as a guide with a sharp bread knife to slice the cake in half.

Once cut in half remove the top layer and liberally spread the bottom layer with apricot jam, replace the top layer and place the cake in the freezer for 20-30 minutes to chill.

To finish the glaze add chopped chocolate to a jug and pour over the boiling sugar syrup, blend on high with a stab blender until smooth and glossy.

Remove the cake from the freezer and and pour the chocolate glaze through a fine mesh sieve onto the chilled cake. Set aside for the glaze to set and once set cut generous wedges of torte and serve with lightly whipped cream or creme fraiche.

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**HINTS & TIPS**

- Although this has a few steps it is well worth the effort and the combination of dark chocolate and apricot work well together.
- Anytime you are faced with glazing a cake it is best to have the cake super cold so the glaze sets quickly on the surface, place your cake in a freezer for no longer than 30 minutes to chill, this will give the cake enough time to get cold but wont have any adverse results from being in the freezer.