

Sacher Torte



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Chocolate, semi-sweet	159	291.67	19.28
Butter	113	208.33	13.77
Egg, yolk	113	208.33	13.77
Almonds, ground superfine*	82	150.00	9.91
Egg, white	73	133.33	8.81
Sugar, powdered (1)	68	125.00	8.26
Sugar, powdered (2)	68	125.00	8.26
Cornstarch	54	100.00	6.61
Amaretto paste	45	83.33	5.50
Whey protein concentrate, 50% protein (WPC 50)	16	29.17	1.93
Vanilla extract	14	25.00	1.65
Egg, white, powdered**	14	25.00	1.65
Cream of tartar	5	8.33	0.55
Total			100.00

*Walnuts, pistachios, hazelnuts or pecans can be used in place of Almonds if desired.

**If necessary, use immersion blender, blend the egg whites together before adding to mixing bowl.

NUTRITIONAL CONTENT

Per 100g	
Calories	430kcal
Total Fat	27g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	200mg
Total Carbohydrates	41g
Dietary Fiber	3g
Sugars	30g
Protein	10g
Calcium	68mg
Magnesium	39mg
Phosphorus	131mg
Potassium	250mg
Sodium	135mg
Iron	2mg
Vitamin A	543IU
Vitamin C	0mg

PREPARATION

- Melt semi-sweet chocolate in microwave in 30-second bursts to 3/4 melt, stir to complete melting chocolate, set aside.**
- In a mixer fitted with a paddle attachment, whip together the butter, WPC 50, powdered sugar (1) and vanilla until light and fluffy.**
- Mix together egg yolks and amaretto paste using a whisk and add to above mixture in 3 portions, mixing well between additions, being sure to scrap the sides and bottom of bowl well.**
- Add melted chocolate to the mixture, whip until well combined, remove bowl from mixer. Set aside.**

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PREPARATION


(continues)

5. **Place both cornstarch and ground almonds in food processor, blender or meat grinder and process until almonds near consistency of flour. Set aside.**
6. **Fold in cornstarch mixture, by hand, into the egg yolk mixture in (two) additions, only folding until streak free.**
7. **In a grease-free bowl or more preferably a copper bowl of a mixer fitted with a whip attachment, whip the egg whites and cream of tarter on high speed, until the froth stage.**
8. **Add powdered sugar (2) and continue whipping until semi-stiff peaks are formed. Do not over mix.**
9. **By hand, using a spatula, fold 1/4 of the batter into the egg whites- then fold the remaining the egg whites into the batter.**
10. **Prepare a removable bottomed pan, or a silform mold by heavily buttering and sugaring bottom but NOT the sides of the pans. Stainless steel baking rings can also be used on silpats placed on very flat, good baking sheets.**
11. **Pour batter into prepared pans, 7/8 full, quickly smoothing top surface.**
12. **Bake in pre-heated 177°C (350°F) oven until tests done for approximately 35-40 minutes; do not test until center is slightly higher than sides.**
13. **Remove from oven, wait 5 minutes before de-panning.**
14. **Turn out onto cake cooling rack; the bottom of the cake becomes the top of the cake.**
15. **When cake is still slightly warm, glaze with very hot, boiling apricot glaze all over top and sides of cake.**
16. **Let cake air-dry for 30 minutes to 1 hour before glazing with warm "Chocolate Glaze Icing".***
17. **Bring icing to a good working consistency. Place cake on cooling rack over a silpat or parchment paper. Pour icing liberally over cake.**
18. **Quickly working with an offset spatula, move icing as little as possible, making sure that the icing covers the entire top and sides of cake.**
19. **Using a flat spatula, remove cake from cooling rack onto a cake cardboard round or plate before icing sets up.**
20. **If gold leaf is being used, place gold on cake before icing dries.**

*Milk or white chocolate can be used in the icing to change the flavor. If white chocolate is used a thin layer of butter cream must be used to help mask the dark chocolate color unless it is a white chocolate cake as well.

Note: Additional ingredients needed

- *Apricot glaze*
- *Chocolate glazed icing*

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.