



# 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