



# SACHERTORTE MADE WITH SVELTO

chef Basic level

RECIPE FOR THE SWEET VIENNESE SPECIALTY

## COCOA SPONGE CAKE

### Ingredients

sugar  
eggs  
flour  
corn starch or potato starch  
SVELTO  
VIGOR BAKING  
CACAO IN POLVERE  
unsalted butter 82% fat

### Preparation

2550g Whip all the ingredients, except for the butter, in a planetary mixer at 3400g medium-high speed for 8-10 minutes.  
1800g When done, gently combine the melted butter by hand.  
250g Grease and flour the cake moulds, then fill them for 2/3 of their volume with 200g the whipped mixture.  
50g Bake at 180-190°C for 25-30 minutes.  
300g  
800g