



SACHERTORTE MADE WITH SVELTO

👤 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 $\frac{2}{3}$ of their volume with
200g the whipped mixture.
50g Bake at 180-190°C for 25-30 minutes.
300g
800g