

## **SACHERTORTE MADE WITH SVELTO**

RECIPE FOR THE SWEET VIENNESE SPECIALTY

## **COCOA SPONGE CAKE**

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sugar eggs

corn starch or potato starch

**SVELTO** 

flour

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