

SACHERTORTE MADE WITH SVELTO

Basic level

RECIPE FOR THE SWEET VIENNESE SPECIALTY

COCOA SPONGE CAKE

sugar	2550g
eggs	3400g
flour	1800g
corn starch or potato starch	250g
SVELTO	200g
VIGOR BAKING	50g
CACAO IN POLVERE	300g
unsalted butter 82% fat	800g

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.