



SACHERTORTE MADE WITH SVELTO

👤 Basic level

RECIPE FOR THE SWEET VIENNESE SPECIALTY

COCOA SPONGE CAKE

sugar
eggs
flour
corn starch or potato starch

[SVELTO](#)

[VIGOR BAKING](#)

[CACAO IN POLVERE](#)

unsalted butter 82% fat

2550g

3400g

1800g

250g

200g

50g

300g

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.

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Extraordinary
made simple.