



SACHERTORTE

👤 Basic level

INGREDIENTS

SFRULLA CHOC

eggs

water

unsalted butter 82% fat

PREPARATION

1.000g METHOD: beat the SFRULLA CHOC, eggs and water in a mixer for 6-8
600g minutes. Add the butter or margarine, which has been melted at a moderate
100g temperature, incorporating it delicately. Place the mixture in greased and
150-200g floured moulds. Bake at 180-200°C for 25-30 minutes. Add a filling of
APRICOT JAM and cover with CHOCOSMART DARK CHOCOLATE. The
original Sachertorte is not soaked but, if the user so wishes, the product can
be sprinkled with rum soaking solution.