

SACHERTORTE

Basic level

SFRULLA CHOC	1.000g
eggs	600g
water	100g
unsalted butter 82% fat	150-200g

METHOD: beat the SFRULLA CHOC, eggs and water in a mixer for 6-8 minutes. Add the butter or margarine, which has been melted at a moderate temperature, incorporating it delicately. Place the mixture in greased and 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.