



## SACHERTORTE MADE WITH SVELTO

### RECIPE FOR THE SWEET VIENNESE SPECIALTY

DIFFICULTY LEVEL



#### COCOA SPONGE CAKE

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##### INGREDIENTS

SUGAR  
EGGS - AT ROOM TEMPERATURE  
FLOUR  
CORN STARCH OR POTATO STARCH  
SVELTO  
VIGOR BAKING  
CACAO IN POLVERE  
UNSALTED BUTTER 82% FAT - MELTED

g 2550  
g 3400  
g 1800  
g 250  
g 200  
g 50  
g 300  
g 800

##### PREPARATION

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.

#### APRICOT FILLING

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##### INGREDIENTS

CONFETTURA ALBICOCCA To Taste

#### FROSTING AND DECORATION

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##### INGREDIENTS

CHOCOSMART CIOCCOLATO - HEATED TO 30°C To Taste