"SACHERTORTE" CHOCOLATE CAKE

QimiQ BENEFITS

- Icing does not crack and break on cutting
- Light, fluffy and moist consistency
- No need to whisk the butter fluffy

🕐 30   🔥 easy

INGREDIENTS FOR 1 GATEAU, 26 CM Ø

125 g	QimiQ Cream Base
200 g	Butter
200 g	Chocolate
9	Egg yolk(s)
340 g	Granulated sugar
9	Egg white(s)
pinch(es)	Salt
200 g	Flour
	Butter, for the baking tin
	Apricot jam, to brush

FOR THE CHOCOLATE GLAZING

250 g	QimiQ Classic
200 g	Dark chocolate (40-60 % cocoa)
60 g	Butter

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. Melt the QimiQ Cream Base (previously Sauce Base), butter and chocolateover steam.
3. Mix the egg yolks to the QimiQ mixture.
4. Mix the egg whites with sugar and salt until stiff peaks form. Fold into the QimiQ mixture with the flour.
5. Fill the mixture into a greased cake tin and bake in a preheated oven for approx. 50-60 minutes. Allow to cool.
6. Cut the cake into 2 layers. Spread one layer with apricot jam and place the second layer on top.
7. For the glaze: melt the QimiQ Classic with the chocolate and butter over steam and glaze the cake. Allow to cool until the glaze is firm.
8. **Tip:** Refine the cake with freshly grated orange zest.