SACHERTORTE [CHOCOLATE CAKE]

QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer presentation times
- Icing does not break on cutting

🕐 25   🔥 easy

INGREDIENTS FOR 12 SPRINGFORM CAKE TIN 28 CM Ø

FOR THE CAKE

100 g	QimiQ Classic, unchilled
100 g	Butter
0.5	Vanilla bean, scraped
60 g	Powdered sugar
6	Egg yolk(s)
200 g	Dark chocolate (40-60 % cocoa), melted
6	Egg white(s)
250 g	Sugar
	Salt
170 g	Flour
30 g	Cocoa powder

FOR THE FILLING

250 g	Apricot jam
20 ml	Rum

FOR THE CHOCOLATE GLAZE

200 g	QimiQ Classic
300 g	Dark chocolate (40-60 % cocoa), melted

METHOD

1. Preheat the Convotherm to 160° C with convection.
2. For the cake, whisk QimiQ smooth. Add the butter, vanilla and icing sugar and whisk until fluffy. Carefully add the egg yolks.
3. Add the luke warm chocolate.
4. Whisk the egg whites with salt until stiff. Sieve the flour and cocoa powder together and fold into the chocolate mixture. Fold in the stiff egg whites.
5. Pour the mixture into a greased cake tin and bake in the preheated Convotherm for 40 minutes. Allow to cool.
6. Add the rum to the jam and use to sandwich the two cake halves together, and to coat the surface and sides of the cake.
7. For the chocolate glaze, add the QimiQ to the melted chocolate and heat to 34° C. Use to evenly coat the whole cake and allow to set.