"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, 10" Ø

125 g	QimiQ Sauce Base
200 g	Butter
200 g	Chocolate
9	Egg yolk(s)
340 g	Granulated sugar
9	Egg white(s)
pinch(es)	Salt
200 g	AP 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 320 °F (conventional oven).
2. Mix the QimiQ Sauce Base with the melted butter, egg yolks, icing sugar and melted chocolate until smooth and allow to chill for 30 minutes.
3. Whisk the egg whites with the sugar until stiff.
4. Whip the cold QimiQ Sauce Base mixture. Quickly mix in the flour and fold in the whisked egg whites
5. Fill the mixture into a greased cake tin and bake in a preheated oven for approx. 50 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. content not maintained in this language