

Sachertorte

Torte

	Makes one 9" torte	
Bittersweet chocolate, finely chopped		4 ½ ounces
Unsalted butter, room temperature	9 tablespoons	4 ½ ounces
Powdered Sugar	1 cup	5 3/8 ounces
Egg yolks	6 each	6 ounces
Egg whites	6 each	6 ounces
Vanilla Extract	1 teaspoon	To Taste
Granulated Sugar	½ cup	4 ounces
All-Purpose Flour, sifted if needed	1 cup	5 5/8 ounces

1. Prepare a 9-inch cake pan with pan release and parchment paper.
2. Melt chocolate over a double boiler or in a microwave. Let stand until cool stirring occasionally.
3. Prepare a French/cold meringue with the egg whites and granulated sugar. Wipe out your electric mixer's bowl with a paper towel dampened with vinegar, as well as the whip attachment. Place egg whites in the bowl and begin whipping. Once the egg whites are frothy slowly add the sugar in a steady stream. Continue whipping until they reach medium to stiff peaks. Remove from mixer and place in a separate bowl.
4. In the electric mixer's bowl (no need to clean first), place the butter and beat with the paddle attachment until smooth, about 1 minute. On low speed, beat in the powdered sugar then cream at medium-high speed until light in color and texture, about 2 minutes.
5. Beat in the egg yolks one at a time until just incorporated, scraping in between additions if necessary. Once all the yolks are added, beat in the chocolate and vanilla.
6. Fold the egg whites into the chocolate batter in 2 to 3 additions. Then fold in the all-purpose flour.
7. Pour batter into the prepared cake pan and spread evenly. Bake at 350-400 degrees F for about 30-45 minutes until the cake tests done. To test, insert a toothpick or knife into the center of the cake. If it comes out clean the cake is done. Remove from oven, allow to cool for 10 minutes, remove from cake pan, then allow to cool completely.

Apricot Glaze

Ingredients	Makes about 1 cup	
Apricot Preserves	1 cup	10 ½ ounces
Grand Marnier, Stroh (Austrian Rum), or Water	2 tablespoons	1 ounce

1. Warm preserves over the stove until melted. Strain if there are pieces of pulp or fruit in the preserves.
2. Whisk in the liquid ingredients and allow the glaze to cool slightly.

Chocolate Ganache Glaze

Ingredients	Makes enough for about 1 ½ cakes
Chocolate finely chopped, bittersweet or semisweet	8 ½ ounces
Heavy cream	8 ½ ounces
Unsalted butter, room temperature	1 ounce
Liquor (Kahlua)*	1 ounce

*For a more traditional sachertorte (or if you don't want to use liquor) substitute the liquor with butter.

1. Place the chocolate in a large bowl.
2. Boil the heavy cream on the stove.
3. Pour the hot heavy cream on top of the chocolate and stir until completely melted.
4. Stir in the butter and liquor (if using) until completely incorporated.

To Prepare the Sachertorte

1. After cake cools, trim the top layer with a serrated knife to make the cake flat. Then cut the cake in half.
2. Place one cake layer on a cardboard that is the same size as the cake – the cardboard should not extend past the cake (very important). Using the slightly warm apricot glaze, brush on half of the glaze on the cake layer. Place the second cake layer on top and glaze the entire cake (top and sides). Place in the refrigerator for about 10-15 minutes to cool.
3. Prepare your glazing station. Place a wire rack inside a sheet pan and have a clean large and small offset spatula just in case. Prepare chocolate ganache glaze, making sure the temperature of the glaze is around 104 degrees F. Remove cake from fridge and place on the wire rack. Using a ladle pour chocolate glaze onto the middle of the top of the cake until all the glaze is used. If necessary, use the large offset spatula to smooth the glaze on top and use the small spatula to patch up spots along the sides that are not covered by glaze. Work quickly, as the glaze cools it will show marks where you touched the cake with the spatula. If possible, try not to use

tools – such as swiveling the cake around – otherwise make few but precise movements with your tools.

4. Allow the glaze to set up at room temperature, normally this means when the glaze turns from shiny to dull. Once set, place cake on the cake cardboard or plate you plan to serve the cake on (make sure to clean the bottom of the cake cardboard that is attached to the cake first) using a dab ganache as glue.

5. Refrigerate cake for at least an hour to really allow the glaze to firm up. Serve cake at room temperature.