

Sacher Torte

Austria

A classic Sachertorte is the ultimate Austrian chocolate indulgence: dense, elegant, and beautifully balanced with a layer of tangy apricot jam. This timeless dessert pairs rich cocoa flavors with a glossy chocolate glaze, creating a luxurious treat perfect for celebrations or refined everyday enjoyment.

Preparation time: 60 minutes

Baking time: 60 minutes

Skill level: difficult

Ingredients

150 g unsalted butter, room temperature

100 g sugar

150 g plain chocolate, finely chopped

8 eggs divided into yolks and egg whites

150 g flour

50 g icing sugar

2 tblsp apricot jam

150 g chocolate for the icing

¼ l cream

Preparation of the cake

Melt the chopped chocolate in a bain-marie (double saucepan) or in the microwave, then cool slightly.

Beat the egg whites in a large bowl until they form soft, shiny peaks.

Beat the butter in a bowl till really soft, then gradually add the sugar and beat until the mixture is light and fluffy.

Add the cooled chocolate and beat the mixture again.

Add the flour and the egg yolks, one at a time, and beat in the chocolate mixture.

Stir the beaten egg whites gently into the chocolate mixture.

Pour the mixture into the prepared tin and bake in the oven for 1 hour at 180° C

Cool on a wire rack for 10 minutes.

Remove the sides of the pan and invert the cake onto the rack.

Preparation of the topping

Heat the apricot jam and pour evenly over the top and sides of the cake.

Make the chocolate icing breaking the chocolate into pieces and heat it in a bain-marie.

Pour the icing on the centre of the cake and spread it gently over the top and the sides. If you like you can put some decoration on the top.

Let it rest to set.

MIX, STIR & SMILE!

Nota bene: This recipe of the typical Viennese Sachertorte is not that of the original Viennese Sachertorte, because that is a closely guarded secret in the house Sacher! At peak times, more than 2,000 of these originals are exported all over the world per day.