Sacher Torte

From: Chocolate Cake by Michele Urvater
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 Cookbook Heaven @ recipelink.com

There are many stories and myths about the origins of this famous cake. The version I know was told to me by Jurgen David, one of my pastry teachers at the French Culinary Institute. He is Austrian and worked for a few years at the Sacher Hotel, making countless numbers of Sacher tortes, and he swears this is the only authentic recipe for Sacher torte.

Sometime in the 1830s, Emperor Franz Josef, of the Austro-Hungarian empire, asked his pastry chef, Eduard Sacher, to create a less filling cake than the whipped cream-filled ones then in vogue. At the time, Mr. Sacher was working at Demers pastry shop in Vienna, where he created for the emperor the jam-filled cake we know today as Sacher torte. However, after he left Demel's pastry shop and established his own establishment--the Sacher Hotel--he continued to bake his cake. This is how a dispute arose between Demers and the Sacher Hotel about which was the authentic cake. Eventually the dispute was settled and laws were put into place about which ingredients are allowed in an authentic Sacher torte and how it must be prepared. Today, only Demel's and the Sacher Hotel in Vienna are allowed, by law, to inscribe the name Sacher on their cakes. The only change I have made is to substitute unsweetened chocolate (which Europeans do not use) for the bittersweet chocolate so that the glaze is less cloying.

Makes one 9-inch, 2-layer cake; Serves 12

CAKE

- 7 tablespoons (3.5 ounces) unsalted butter, softened
- Scant 1/2 cup (2 ounces) confectioners' sugar, sifted
- 6 large eggs, separated
- 3.5 ounces bittersweet chocolate, melted and cooled
- Pinch of salt
• 7 tablespoons (3.5 ounces) superfine sugar
• 3/4 cup plus 1 tablespoon (3.5 ounces) cake flour

FILLING

• 1/4 cup granulated sugar
• 3 tablespoons dark rum
• 1 cup (12-ounce jar) apricot preserves

SACHER GLAZE

• 1 cup plus 2 tablespoons (8.75 ounces) granulated sugar
• 7 ounces unsweetened chocolate, finely chopped

TO MAKE THE CAKE

1. Position a rack in the center of the oven and preheat to 350 degrees F. Butter a 9 x 2.5-inch springform pan and line the bottom with a parchment or greased waxed paper circle.

2. With an electric mixer on low speed (or with a stationary mixer fitted with the paddle attachment), beat the butter for 1 minute, or until light. Add the confectioners’ sugar and beat for 2 minutes longer.

3. Add the egg yolks two at a time, beating for 10 seconds between additions, or until absorbed by the butter. Scrape down the beaters and sides of the bowl and beat for 1 minute longer, or until smooth. Add the melted chocolate and mix until combined.

4. Whip the egg whites with a pinch of salt until they form soft peaks. With the machine running, add the superfine sugar, about 2 tablespoons at a time, and beat until the egg whites are stiff and glossy. With a rubber spatula, fold 1/2 the egg whites into the batter. Transfer the flour to a strainer and sift it over the batter as you fold it in along with the remaining beaten egg whites.

5. Transfer the batter to the prepared cake pan, smooth the top, and set the pan on a larger baking sheet (to catch the drips). Bake for 40 to 45 minutes, or until a tester inserted in the center comes out dry.

6. Cool the cake to room temperature in the pan on a wire rack. Run a knife around the cake to loosen it from the sides, then unlock the springform and lift the cake out of the ring.

TO MAKE THE FILLING

1. Turn the cooled cake upside down onto a cardboard round cut slightly smaller than the diameter of the cake. Remove the metal base and peel off the paper. With a serrated knife, split the cake horizontally in two and set aside the top layer.

2. In a small saucepan, combine the sugar with 1/4 cup water and bring to a boil, stirring. Remove from the heat and add 2 tablespoons of the rum.

3. Puree the apricot preserves in a blender with 1 tablespoon of water and strain out the chunks by passing the puree through a small sieve. Transfer the preserves to a small saucepan and bring them to a boil over low heat, stirring. Boil for 2 minutes, or until thickened, then remove from the heat and add the remaining tablespoon of rum.

4. With a pastry brush, soak the cake layer on the cardboard with IA the sugar syrup (be generous or the cake will be dry). Spread 1/3 of the warm apricot preserves over the syrup and top it with the second cake layer. Brush the second layer with the remaining sugar syrup and brush the top and sides with the remaining apricot
preserves. Set the cake on a cooling rack or an icing grid set over waxed paper to catch the drips.

**TO GLAZE**

1. Bring the sugar and 1/2 cup water to a boil in a small saucepan and cook until a candy thermometer registers 220 degrees F. Add the chocolate, stir, and cook until a candy thermometer registers 230 degrees F (the "thread" stage). Remove the saucepan from the heat and stir until smooth.
2. Pour the hot glaze back and forth over the top and sides of the cake. Be generous as you pour so that the sides get covered, because the glaze can't be moved once it is on the cake. If there are any unglazed patches on the sides of the cake, use a small offset spatula to patch the nude spots with more glaze. Let the cake stand for 1 hour before transferring it to a plate or platter.

**Storage:**
Keep at room temperature, under a cake dome or an inverted large mixing bowl. Refrigerate only after a couple of days, but bring the cake back to room temperature before serving.

Note: If you are so inclined, write the name Sacher on top of the cake with piping chocolate. Or cover the top with crystallized flowers.

**SACHER TORTE**

Cream ½ cup butter, gradually add 1 cup sugar, the grated peel of 1 lemon, 4 ozs. Melted (cooking) chocolate, the yolks of 6 eggs, fold in the beaten whites of 6 eggs and 3 tablespoons flour. Butter and flour a flat cake pan and bake for 40 minutes in a 325° oven. Let cool in pan. When perfectly cold, cut in half and spread the following mixture between the two layers.

2 ozs. chocolate melted, to which add 1 teaspoon powdered coffee dissolved in ½ cup hot water. When perfectly smooth beat in 2 yolks of eggs. Beat 1 cup heavy cream sweetened with 3 tablespoons icing sugar. Add first mixture to the whipped cream.

Cover the cake with apricot jelly or strained apricot jam and ice with chocolate icing.

*From the Alice B. Toklas Cookbook*
Sachertorte
(Austrian Chocolate Cake from the Hotel Sacher)

Of all Austria's luscious desserts, this may be the best known.

Makes 1 10-inch cake, about 12 servings

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**Cake**
12 tablespoons (1 1/2 sticks) unsalted butter, softened  
1 1/2 cups confectioners' sugar  
8 ounces semisweet chocolate, melted and cooled  
8 large eggs, separated  
1 1/2 cups all-purpose flour  
3/4 cup granulated sugar

**Currant Glaze**
3/4 cup currant jelly

**Chocolate Glaze**
1/3 cup water  
1/3 cup light corn syrup  
1 cup sugar  
8 ounces semisweet chocolate, cut into 1/4 - inch pieces

1 10-inch round pan, 2 inches deep, buttered and the bottom lined with a disk of parchment

1. Set a rack in the middle level of the oven and preheat to 350 degrees.
2. Beat the butter and confectioners' sugar on an electric mixer fitted with the paddle attachment on medium speed until soft and fluffy, about 2 minutes. Scrape in the chocolate and beat smooth.

3. Beat in the egg yolks one at a time.

4. Remove the bowl from the mixer and set aside.

5. Pour the egg whites into a clean, dry mixer bowl and place on mixer with the whisk attachment. Whip on medium speed until white and opaque and beginning to hold a very soft peak. Increase speed and add granulated sugar in a stream, continuing to whip the egg whites until they hold a soft, glossy peak.

6. Fold about a third of the egg whites into the chocolate batter with a large rubber spatula. Sift over and fold in about half the flour. Repeat with another third of the egg whites, then sift over and fold in the remaining flour. Fold in the remaining egg whites.

7. Scrape the batter into the prepared pan and smooth the top. Bake the cake until it is well risen and a toothpick inserted in the center of the cake emerges dry, about 45 minutes.

8. Unmold the cake to a rack and leave the paper on the bottom. Invert, using another rack and cool the cake, right side up, until it has completely cooled to room temperature.

9. After the cake has cooled, trim the top of the cake even and invert it onto a cardboard. Remove the paper from the top of the cake.

10. Bring the currant jelly to a boil in a small saucepan over medium heat and allow it to reduce until it is no longer watery, 3 to 4 minutes. Paint the glaze all over the outside of the cake.

11. Place the cake on a rack set over a jelly roll pan.

12. For the chocolate glaze, stir together the water, corn syrup, and sugar in a medium saucepan. Place over medium heat and stir occasionally until all the sugar dissolves and the syrup comes to a full rolling boil. Remove from heat and add the chocolate. Shake the pan gently to submerge all the chocolate and allow the pan to stand for 3 minutes to melt the chocolate.

13. Gently whisk the glaze smooth, then allow it to cool for 5 minutes, so that it thickens slightly. After 5 minutes, gently whisk the glaze again and pour it over the cake, starting in the center and pouring in a narrow spiral, covering the top of the cake and pouring the last of the glaze right at the top edge of the cake so that the sides of the cake are covered. Quickly touch up the sides of the cake, if they need it, with a
metal spatula and the glaze that has dripped onto the pan under the cake.

14. Let the cake stay on the rack for at least 30 minutes, so that the glaze sets completely before you try to move the cake.

15. Use the point of a paring knife to loosen the bottom of the cardboard from the rack, then transfer the cake to a platter.