

SACHER TORTE (USING PETTINA CHOCOLATE CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Chocolate Paste	3.000
Butter (softened)	0.300
Ground Almonds	0.080
Total Weight: 3.380	

Group 2

Ingredient	KG
Egg	0.800
Water (Variable)	0.900
Total Weight: 1.700	

Yield: Decorate with Sacher Torte Icing using Bakels Glossy Chocolate Icing using Chockex Supreme

METHOD

1. Place Group 1 in mixing bowl and blend together with whisk.
2. DO NOT FORM A PASTE.
3. Add half Group 2 and whisk for 1 minute on low speed.
4. Add balance Group 2 and whisk for a further 1 minute on low speed.
5. Scrape down.
6. Whisk on top speed for 5 minutes.
7. Whisk on 2nd speed for 2 minutes.
8. Scale as desired.
9. Oven temperature 170°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Torte