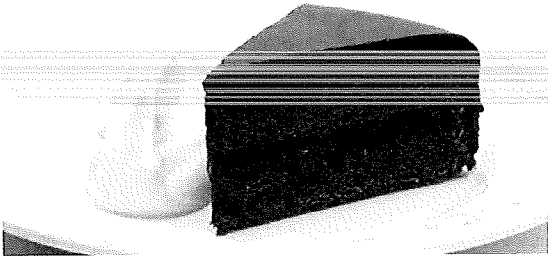


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## Sachertorte

BY RICK RODGERS NOVEMBER 2004 KAFFEEHAUS: THE BEST DESSERTS FROM THE CLASSIC CAFÉS OF VIENNA, BUDAPEST, AND PRAGUE



***Editor's note:** The recipe and introductory text below are excerpted from Rick Rodgers's book *Kaffeehaus: The Best Desserts from the Classic Cafés of Vienna, Budapest, and Prague*. Rodgers also shared some helpful cooking tips exclusively with *Epicurious*, which we've added at the bottom of the page.*

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In the past few years, bakers have been upping the ante with chocolate desserts (think of your local American bistro's "warm chocolate cakes with gooey chocolate centers"). The Sachertorte is a refined, elegant combination of chocolate flavors, complemented by a compulsory mound of Schlag. The whipped cream is an important part of the picture, as it moistens the frankly firm cake layers. Every bit of Sachertorte is supposed to be dipped in the whipped cream. This version is based on the recipe in *Das Grosse Sacher Backbuch* ("The Big Sacher Baking Cook"), which should be a reliable source.

Don't expect the cake layer to look perfect; sometimes the air bubbles are large and make holes in the top of the cake. If that happens, take some cake trimmings and mash them with a little of the apricot glaze to make a paste, and use a metal icing spatula to "spackle" the holes with the mixture.

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**YIELD:** Makes 12 to 16 servings

## INGREDIENTS

### Torte:

- 4 1/2 ounces high-quality bittersweet chocolate, finely chopped
- 9 tablespoons (1 stick plus 1 tablespoon) unsalted butter, at cool room temperature
- 1 cup confectioners' sugar
- 6 large eggs, separated, at room temperature
- 1 teaspoon vanilla extract
- 1/2 cup granulated sugar
- 1 cup all-purpose flour (spoon gently into cup and level top)

### Assembly:

- 1 cup Apricot Glaze
- Small Batch Chocolate Glaze

- Sweetened Whipped Cream , for serving

## PREPARATION

1. To make the torte: Position a rack in the center of the oven and heat to 400°F. Lightly butter a 9-inch springform pan and line the bottom with a round of parchment or wax paper. Dust the sides of the pan with flour and tap out the excess.
2. In the top part of a double boiler over very hot, but not simmering, water, or in a microwave at medium power, melt the chocolate. Remove from the heat or the oven, and let stand, stirring often, until cool.
3. Beat the butter in the bowl of a heavy-duty standing mixer fitted with the paddle blade on medium-high speed until smooth, about 1 minute. On low speed, beat in the confectioners' sugar. Return the speed to medium-high and beat until light in color and texture, about 2 minutes. Beat in the egg yolks, one at a time, scraping down the sides of the bowl. Beat in the chocolate and vanilla.
4. Beat the egg whites and granulated sugar in a large bowl with a handheld electric mixer on high speed just until they form soft, shiny peaks. Do not overbeat. Stir about one fourth of the beaten whites into the chocolate mixture to lighten it, then fold in the remaining whites, leaving a few visible wisps of whites. Sift half of the flour over the chocolate mixture, and fold in with a large balloon whisk or rubber spatula. Repeat with the remaining flour.
5. Spread evenly in the pan. Bake until a toothpick inserted in the center comes out clean, about 45 minutes. (The cake will dome in the center.) Cool on a wire rack for 10 minutes. Remove the sides of the pan, and invert the cake onto the rack. Remove the paper and reinvert on another rack to turn right side up. Cool completely.
6. To assemble: Using a long serrated knife, trim the top of the cake to make it level. Cut the cake horizontally into two equal layers. Place one cake layer on an 8-inch cardboard round. Brush the top of the cake layer with the apricot glaze. Place the second cake layer on top and brush again. Brush the top and sides of the cake with the remaining glaze. Transfer the cake to a wire rack placed over a jelly-roll pan lined with waxed paper. Let cool until the glaze is set.
7. Make the chocolate glaze (it must be freshly made and warm). Pour all of the warm chocolate glaze on top of the cake. Using a metal offset spatula, gently smooth the glaze over the cake, allowing it to run down the sides, being sure that the glaze completely coats the cake (patch any bare spots with the spatula and the icing that has dripped). Cool until the glaze is barely set, then transfer the cake to a serving plate. Refrigerate until the glaze is completely set, at least 1 hour. Remove the cake from the refrigerator about 1 hour before serving.
8. To serve, slice with a sharp knife dipped into hot water. Serve with a large dollop of whipped cream on the side.

### MAKE AHEAD:

The cake can be prepared up to 2 days ahead and stored in an airtight cake container at room temperature.

### *Extra! Tips from Epicurious:*

*Quality ingredients will really make a difference in this cake. Valrhona chocolate is perfect because of its dark, almost bitter flavor. For the most authenticity, look for the Austrian brand D'Arbo apricot preserves and Austrian Stroh rum for the glaze. For the best results, be generous with the apricot glaze — don't miss a spot, and let plenty sink into the cake before you pour on the chocolate.*

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## Apricot Glaze

BY RICK RODGERS *KAFFEEHAUS: THE BEST DESSERTS FROM THE CLASSIC CAFÉS OF VIENNA, BUDAPEST, AND PRAGUE*

*(Marillenglasur)*

**Editor's note:** The recipe and introductory text below are excerpted from Rick Rodgers's book *Kaffeehaus: The Best Desserts from the Classic Cafés of Vienna, Budapest, and Prague*. To read more about Austrian cooking, [click here](#).

*This recipe originally accompanied Sachertorte.*

Fruit glazes — easily prepared from preserves — add flavor, protect crisp crusts from getting soft in contact with moist fillings, and provide a slick undercoat that adds extra sheen when another glaze is poured over the dessert. Apricot and red currant are the most versatile, as their acidity balances the sweetness of the dessert, but you can use another favorite flavor, if you wish. Just be sure to use preserves, and not jam or jelly, which have different fruit-sugar ratios. The preserves must be simmered for a few minutes to evaporate excess liquid and give a firm, slick finish to the glazed desserts. It's best to turn an entire 12-ounce jar of preserves into glaze, storing the glaze in the empty preserves jar, so you have small amounts ready when needed.

**YIELD:** Makes about 1 cup

### INGREDIENTS

- 1 1/4 cups apricot preserves
- 2 tablespoons golden rum or water

*I am going to use brandy for this*

### PREPARATION

Bring the preserves and rum to a boil in a small saucepan over medium heat, stirring often. Cook, stirring often, until the last drops that cling to the spoon are very sticky and reluctant to leave the spoon, 2 to 3 minutes. Strain through a wire sieve into a small bowl, pressing hard on the solids. Use warm.

### RED CURRANT GLAZE

Substitute red currant preserves for the apricot preserves.

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## Chocolate Glaze

BY RICK RODGERS *KAFFEEHAUS: THE BEST DESSERTS FROM THE CLASSIC CAFÉS OF VIENNA, BUDAPEST, AND PRAGUE*

*(Schokoladeglasur)*

**Editor's note:** *The recipe and introductory text below are excerpted from Rick Rodgers's book [Kaffeehaus: The Best Desserts from the Classic Cafés of Vienna, Budapest, and Prague](#). To read more about Austrian cooking, [click here](#).*

*This recipe originally accompanied Sachertorte .*

This ebony-dark, shiny, intensely sweet chocolate glaze was originally invented to coat Sachertorte, but it's a great icing to use for many other baked goods. The authentic icing must be cooked into syrup that hardens to a fudge-like consistency (some bakers also temper the syrup, a difficult optional step). Schokoladeglasur stays glossy at any temperature, as long as the cake has an undercoat of preserves. Be sure to allow the undercoat to cool and set before applying the chocolate glaze, and use the chocolate glaze *immediately* after making it, while it is still warm and fluid. What to do with the leftover glaze that inevitably drips off the pastries and ends up underneath the cooling rack? It makes great hot chocolate! Scrape it up and store it in a covered container in the refrigerator. When you want a cup of hot chocolate, place milk and a few tablespoons of the chocolate glaze to taste in a small saucepan. Heat over low heat, whisking often, to warm the milk and melt the glaze.

**YIELD:** Makes about 2 cups

## INGREDIENTS

- 1 1/2 cups sugar
- 3/4 cup water
- 6 ounces high-quality bittersweet chocolate, coarsely chopped

## PREPARATION

1. In a heavy-bottomed medium saucepan (no larger than 2 quarts, or the mixture will reduce too rapidly and burn before it reaches the correct temperature) over high heat, bring the sugar, water, and chocolate to a boil over medium-high heat, stirring occasionally. Attach a candy thermometer to the pan. Reduce the heat to medium and cook, uncovered, stirring, until the mixture reaches 234°F., about 5 minutes.

2. Remove from the heat and stir to cool and thicken slightly, about 1 minute. Use immediately. When pouring, do not scrape the pan.

### SMALL BATCH CHOCOLATE GLAZE

Use 1 cup sugar, 1/2 cup water, and 4 ounces bittersweet chocolate. Make the glaze in a small saucepan.