

Clairborne

NY Times International CL 0034

Sacher Torte

10 servings

- 8 egg yolks } just use 9 to eggs
- 10 egg whites }
- 1/8 teaspoon salt
- 3/4 cup granulated sugar
- 1/2 cup sweet butter
- 6 1/2 ounces (6 1/2 squares) semisweet chocolate
- 1 teaspoon vanilla extract *can include some unsweetened*
- 1 cup sifted all-purpose flour
- Frosting (see below)
- 1/2 cup apricot preserves *or orange marmalade*

1. Preheat the oven to 350 degrees.
2. Grease three nine- or ten-inch layer pans; line the bottoms with waxed paper and grease the paper.

3. Place the egg yolks in a medium-sized bowl and the egg whites in the largest bowl of the electric mixer.

4. Add the salt to the egg whites and beat until peaks just form. Add the sugar, a tablespoon at a time, continuing to beat constantly. Continue to beat three to four minutes after all the sugar is added. The mixture should be very thick and glossy.

can use meringue

5. Meanwhile, melt the butter and chocolate together in a heavy pan or over hot water in a double boiler. Cool slightly, then add, along with the vanilla extract, to the egg yolks, using a wire whisk to combine. This will be a thick mixture.

6. Add one quarter of the meringue to the butter, chocolate, and egg yolk mixture and incorporate with the whisk. Pour this mixture over the remaining whites and sprinkle the flour over the top. Fold all together with the whisk or the hands so there are no lumps of white showing, being careful not to under- or overmix. Overmixing will produce a hard

cake, while undermixing will result in large holes. *Mix just till color is uniform*

7. Pour into the prepared pans and bake twenty-five to thirty minutes, depending on the size of pans, or until done.

8. Turn onto a rack to cool and peel off the waxed paper. The layers will shrink as they cool.

9. While the cake is baking, or several hours ahead, make the frosting.

10. When the cake is cool, spread the preserves between the layers, and setting the cake on a piece of waxed paper to catch the drips, pour the cooled frosting over. Transfer to a serving platter and refrigerate two to three hours to set the frosting. Before serving, allow the cake to reach room temperature.

too much

FROSTING:

- 3 ounces (3 squares) unsweetened baking chocolate
- 1 cup heavy cream *or just use pure*
- 1 tablespoon corn syrup
- 1 cup granulated sugar *melted*
- 1 egg, lightly beaten *semi-sweet chocolate*
- 1 teaspoon vanilla extract

1. Combine the chocolate, cream, corn syrup, and sugar in a small, heavy pan. Heat, stirring, until the chocolate is melted and the sugar dissolved.

2. Raise the heat to medium and cook until the mixture reaches 224 to 226 degrees on a candy thermometer or forms a soft ball when dropped into water, stirring only enough to prevent sticking.

3. Using a small wire whisk, beat the hot mixture into the beaten egg. Cool to room temperature, then stir in the vanilla extract.

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Grease

flour,

add the dates, ingredients.

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