Sachertorte Cake (2 Kilos)

Cake Base 1

Ingredients

Icing Sugar – 300 gr
Margarine – 300 gr
Egg yolks- 15

Cake Base 2

Icing Sugar – 300 gr
Egg whites- 15

Dark chocolate – 300 gr (Melted)
Flour – 300 gr

Chocolate Ganache

Dark Chocolate – 500 gr
Fresh milk – 200gr

Method

In a large bowl beat the egg whites at a high speed and add the icing sugar and beat well at the same speed until nice and fluffy and keep aside.

In another bowl add icing sugar and butter (room temperature) and beat a little. Now add all the egg yolks little by little and beat at high speed until soft and creamy.

Now fold the egg white mixture into the egg yolk mixture and mix well. Now add the flour and the melted chocolate. (Chocolate should not be hot) mixture should be like a chocolate cake mixture. Divide the batter into 3 trays equally (Batter to be ½ inch thickness). Pre heat the oven at 200 degrees and bake for 15-20 mins.

Ganache

Melt the chocolate over hot water. Heat the fresh a little and add into the chocolate mixture. Keep on mixing it until chocolate is melted and thick. (Do not allow to boil) Once done strain it.

Once the cakes are done do the chocolate icing and spread it in between the cake layers. Now put the ganache on top and decorate it with white melted chocolate with the use of the piping bag.