To prepare the Sacher cake, transfer the dark chocolate to small pieces into a piping bag, and melt it in a beginning fold the whisked egg whites into the mixture and continue blending until it has a frothy consistency, Once the chocolate has melted to a temperature between 45 and 55°C, add it gradually to the butter and a separate bowl, whisk the egg whites until stiff, then fold into the chocolate mixture.

Add sifted flour and mix until the dough is smooth and uniform.

Grease and flour an 18 cm diameter round cake pan, pour in the dough, level the surface, and bake in the Once cooked, let the cake cool completely, then cut it into two discs using a serrated knife.

Spread the apricot jam on top of the bottom disc, then place the other disc on top.

To prepare the ganache, heat the cream in a saucepan until hot, then pour over the chopped chocolate and Spread the ganache on top of the cake, covering both the top and sides, and smooth out with a palette knike Refrigerate the cake for 20 minutes, then serve with whipped cream.