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SACHERTORTE

Preparation time: 15 minutes
Cooking time: 1 hour
Use: 23cm (9in) springform cake tin
Serves: 10

TORTE

melted butter for greasing

200g (7oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

6 eggs

310g (11oz) granulated sugar

150g (5oz) ground almonds

1 1/2 teaspoons freshly ground coffee

6 tablespoons apricot jam

ICING

100g (3 1/2 oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

40g (1 1/2 oz) unsalted butter

Preheat the oven to 180°C/350°F/gas mark 4. Brush the tin with melted butter, then line it with greaseproof paper.

To make the torte, melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Separate 5 of the eggs, then whisk the egg

yolks, the whole egg and the sugar until the mixture is thick and creamy.

In a separate bowl whisk the egg whites until stiff peaks form.

Add the ground almonds, coffee grounds and melted chocolate to the egg yolk mixture and stir well. Gently fold in the egg whites and pour into the prepared tin.

Bake for 1 hour, covering the cake with foil after 40 minutes to prevent the top from burning. Check that a skewer inserted into the centre comes out clean and remove the cake from the oven. Release the springform ring and leave the cake on the base to cool on a wire rack.

Melt the apricot jam over a low heat, strain and then brush it over the cooled cake.

To make the icing, melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Add the butter and stir until it has the consistency of thick pouring cream. Pour the icing evenly over the cake, smoothing it over the top and sides using the back of a teaspoon. Leave to set.

HINT: Make a pattern of rings on the top and around the sides of the cake using the back of a teaspoon and then pipe 'Sachertorte' in the traditional style.



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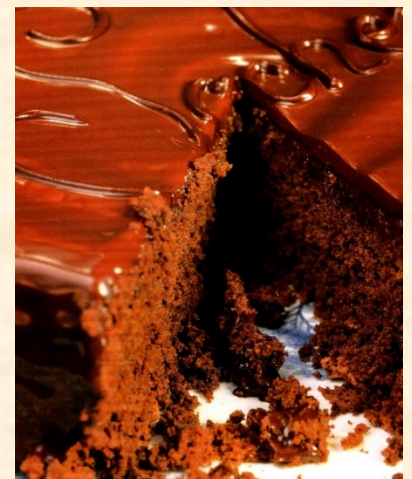
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