

Sacher tart

KOMPLET CHOCO GOURMET.

CHOCO GOURMET	1.000 g
Eggs	1.100 g
Butter	430 g
Couverture	300 g
Marzipan	300 g
Total	3.130 g

Method of use:

Yield: 3 bases of 26 - 28 cm (round)

Method:

Mix smooth butterfat or butter with the liquid couverture, mix together the marzipan and part of the eggs until smooth and add to the other ingredients.

Mixing time: only 3 minutes (important)

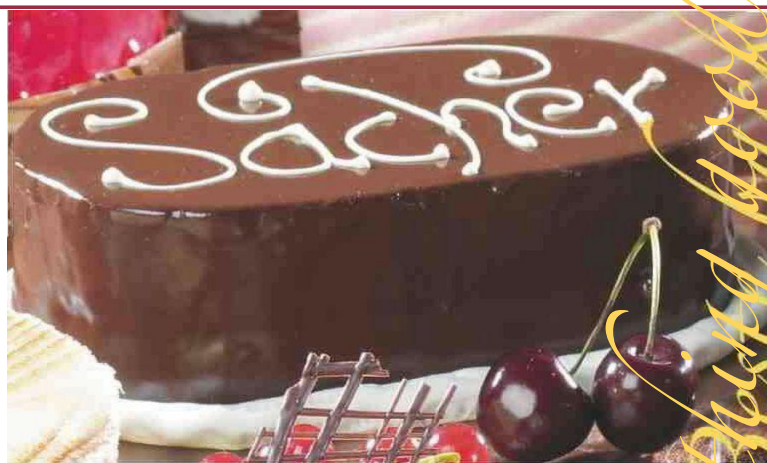
Baking temperature: 170 - 180°C (with the damper open)

Baking time: approx. 60 minutes

Turn the bases out of the mould 20 minutes after baking.

Finishing of a Sacher tart:

Cut the cooled Sacher bases in half, sandwich with a thin layer of good quality jam. Mask with apricot jam and cover with chocolate or chocolate fondant. Don't use a fat glaze!



Bake the best with something new!



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