

## Cakes and Muffins - Various Cake Varieties

Recipe No: 38300C

## **Sacher Torte**

## USING Pettina Chocolate Cake Mix

| Group | <u>Ingredient</u>          | <u>KG</u> |
|-------|----------------------------|-----------|
| 1     | Pettina Chocolate Cake Mix | 3.000     |
|       | Butter (softened)          | 0.300     |
|       | Ground almonds             | 0.080     |
| 2     | Egg                        | 0.800     |
|       | Water (variable)           | 0.900     |
|       |                            |           |

## Total Weight 5.080

Method:

- 1. Place Group 1 in mixing bowl and blend together with whisk.
- 2. DO NOT FORM A PASTE.
- 3. Add half Group 2 and whisk for 1 minute on low speed.
- 4. Add balance Group 2 and whisk for a further 1 minute on low speed.
- 5. Scrape down.
- 6. Whisk on top speed for 5 minutes.
- 7. Whisk on 2nd speed for 2 minutes.
- 8. Scale as desired.
- 9. Oven temperature 170°C.

Notes:

Decorate with Sacher Torte Icing using Recipe No. 51450B.