

Sacher cake - Sacher torta

Evo nešto iz arhive :) pošto nemam baš vremena za kola?e a ne mogu a da ne stavim neki post evo najboljeg recepta za Sacher tortu na svijetu :) barem koliko sam ja isprobala. Originalno ime je Sachertorte i porijeklom je iz Austrije, to?nije iz 1832 godine a izmislio ju je Franz Sacher nakon ?ega je postala najpoznatija torta u Austriji a i šire! Original torta proizvodi se samo u Be?u i Salzburgu i po narudžbi se šalje po cijelom svijetu! Jedina prodavaonica izvan Austije koja drži Sacher tortu je u Bolanzu, Italiji. Recept i nije toliko kompliciran - 2 ?okoladna biskvita a izme?u tanak sloj mermelade od marelice, sa ?okoladnom glazurom (zvu?i jednostavno, ali samo je jedan original) - ali varijacija je puno a jedna od njih je recept moje cool frendice [Renci11!](#) Ujedno, ovo je i meni osobno najbolje torta :)

Here is something from my archives :) since i have no time for baking these days, but i have to post something i decided to give you the recipe for the best cake in the world - the Sacher cake. I don't know how many of you are familiar with this delight! The original name is Sachertorte and it is made in Austria! In 1832, a young baker called Franz Sacher made this cake for his boss and from that moment everything changed and this cake became the most known cake in Austria. It is made only in Vienna and Salzburg and it is shipped all over the globe! The only shop that sells the cake beside in Austria is in Bolanza, Italy! The cake is quite simple - 2 layers of chocolate sponge cake, a thin layer of apricot jam and a chocolate glaze (seems easy, but there is only one original) - but there are also many variations and one of them is a recipe by my cool friend [Renci11!](#) This is also my favorite cake ever :)



The Original

Sastojci:

20 dag maslaca

30 dag šećera u prahu

20 dag brašna

20 dag čokolade za kuhanje

1 prašak za pecivo

8 jaja

450 g pekmeza od marelice

sok od 1 limuna

200 g čokolade za kuhanje

4 žlice kiselog vrhnja

Priprema :

1. Rastopiti čokoladu na pari. Maslac pjenasto umutiti i u njega dodati rastopljenu čokoladu za kuhanje i nastaviti miksati, potom dodavati jedan po jedan zutanjak i 15 dag šećera u prahu. Dobro izraditi.
2. U posebnoj posudi cvrsto izraditi bjelanjke, pa postupno dodavati 15 dag šećera u prahu i miksati.

3. Lagano sljubiti prvu smjesu sa bjelanjcima, pa umijesati brasno i prasak za pecivo. U namasceni i pobrasnjeni protvan – ja koristim okrugli sa mehanizmom za otvaranje- sipati biskvit, te peci na 170 stupnjeva 60 – 70 minuta.
4. Pekmez zagrijavati na laganoj vatri uz dodatak soka od jednog limuna dok ne dobijete lijepu tekucu smjesu. Smjesu procijedite kroz sito i biti ce vam fina i glatka!!
5. Ohladjeni biskvit prerezati, tako da dobijete 3 kore. Svaku koru premazati pekmezom. Sav pekmez sto vam ostane premazite po i oko torte.
6. Zagrijavajte cokoladu za kuhanje i 4 zlice kiselog vrhnja ili milerama koju ste prije dobro izmijesali zlicom da ne bude grudica. Glazuru premazite preko cijele torte i uživajte!



The Cake

Ingredients:

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20 dag butter

30 dag powdered sugar

20 dag flour

20 dag chocolate

1 baking powder (15 g)

8 eggs

450 g apricot jam

juice from 1 lime

200 chocolate

4 spoons of sour cream

1. Melt the chocolate on a steam bath. Mix the butter and add the melted chocolate and keep on mixing then carefully add one by one egg yolk and 15 dag powdered sugar. Mix well.
2. In a different bowl mix the egg whites until smooth and add the remaining (15 dag) of powdered sugar.
3. Put the both mixtures together and add flour and baking powder to it. Put the well made mixture in a round baking pan and bake for 60-70 minutes on 170 degrees.
4. Warm up the apricot jam on a light fire and add the lime juice to it and mix until you get a smooth

mixture. Pour it over a colander to remove any clumps or anything.

5. Cut the chilled cake in 3 pieces and glaze it with the apricot mixture. Also the whole cake from the outside should be glazed.

6. Melt the chocolate and add the 4 spoons of sour cream and glaze the whole cake with it!



Yummy cake :)



My version



oh gosh that looks good :)

Love her songs :)

Hope you like it :)

Love,

Just Cake The Cupcake

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Tihana :)