

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
Oriol Balaguer
Estudi Xocolada, Barcelona, Spain

Crumbled Sachertorte



Serves 4

Ingredients

Crumbled sachertorte :

600g butter
560g marzipan (50% nuts)
800g dark chocolate couvertures (64% cocoa)
1.1kg egg yolks
1.1kg egg whites
400g sugar
300g all purpose flour
18g baking powder

Apricot jelly :

150g sugar
1kg apricot pulp, warmed
10g *agar agar*

Chocolate cream :

500g cream, with 1 Tahiti vanilla pod mixed in
500ml milk
150g sugar
200g egg yolks
450g dark chocolate couvertures, 70% cocoa
60ml Martell Cognac

Garnish :

raspberry jam
fresh raspberries, halved
pistachio paste

Method

For the sachertorte: Add butter to the marzipan and stir to soften the mixture, then add the melted couvertures. Mix in the yolks gradually. Whisk the whites with the sugar and add to the first mixture. Finally fold in the flour and baking powder. Bake at 220°C. When ready, crumble into small pieces.

For the apricot jelly: Caramelize the sugar until it begins to foam at the edges. Add the warm apricot pulp. Melt in the *agar agar* and a pinch of sugar, bring to the boil. Pour into moulds and allow to set.

For the chocolate cream: Bring the cream, milk and sugar to the boil. Pour over the egg yolks and heat up to 86°C. Strain this mixture over the chopped couvertures and emulsify. Add the Martell Cognac. The final texture should be glossy, smooth and elastic. Refrigerate for 24 hours.

Serving

Spoon some raspberry jam on one side of a plate and pile the crumbled *sachertorte* onto it. Top the *sachertorte* with three raspberry halves and some jam. On the other side, place the apricot terrine and spoon the chocolate cream on it. Finally, spoon some pistachio paste between the terrine and the *sachertorte* and draw a chocolate ribbon.