



# Strawberry Chocolate Torte with Sponge

🕒 60–70 Min   

## Preparation

### Ingredients 5 Portions

♦ = Kotányi Produkte

For the light colored sponge

3	Eggs
100 g	Caster sugar
50 g	Cornstarch
50 g	Wheat flour, smooth
1 pinch	♦ Table Salt
5 g	♦ Bourbon Vanilla Sugar

For the dark colored sponge

3	Eggs
40 g	Butter
25 g	Dark chocolate
15 g	Powdered sugar
50 g	Caster sugar
50 g	Wheat flour, smooth
5 g	Cocoa powder
5 g	♦ Bourbon Vanilla Sugar

For the strawberry cream

60 g	Strawberry puree
30 g	Powdered sugar
10 g	Yogurt
4 ml	Lemon juice
160 g	Whipping cream
2 pcs.	Gelatin
10 g	♦ Bourbon Vanilla Sugar

For the chocolate mousse

1	Egg white
60 g	Dark chocolate
110 g	Whipping cream

- 1 Preheat the oven to 180 °C.
- 2 First make the light colored batter. To do this, separate the eggs and beat the egg white with half the caster sugar, cornstarch and salt into stiff peaks.
- 3 Cream egg yolk with caster sugar and Vanilla Sugar, fold the wheat flour into the egg yolk mixture and fold in the beaten egg white.
- 4 Pour the sponge batter into a greased heart-shaped baking tin (16cm) and bake at 180 °C for 30 minutes.
- 5 Cut horizontally through the middle of the cooled sponge.
- 6 To make the batter for the dark colored sponge, separate the eggs and beat the egg white with caster sugar and salt into stiff peaks.
- 7 Cream the room-temperature butter, powdered sugar and Vanilla Sugar and gradually stir in the egg yolk.
- 8 Then stir in the melted chocolate.
- 9 Stir the flour and cocoa powder into the butter mixture and finally fold in the beaten egg white.
- 10 Pour the sponge batter into the greased heart-shaped baking tin and bake in a preheated oven at 180 °C for 20 minutes.
- 11 Once the dark colored sponge has cooled, cut the crust away from the top.
- 12 To make the strawberry cream, whip the whipping cream into stiff peaks.
- 13 Soften the gelatin leaves, squeeze and heat up with a little strawberry puree to dissolve.
- 14 Combine the strawberry puree with powdered sugar, yogurt, Vanilla Sugar and lemon juice.
- 15 Fold the gelatin into the strawberry yogurt mixture and stir in the whipped cream.
- 16 Now to make the chocolate mousse, beat the egg white with caster sugar into stiff peaks.
- 17 Then whip the whipping cream into stiff peaks.
- 18 Soften the gelatin leaves, squeeze and heat up in cherry brandy and cocoa powder to dissolve.
- 19 Fold the gelatin into the beaten egg white, fold in the melted chocolate and the whipped cream.
- 20 Next, assemble the torte. For the first layer, place a light colored sponge

20 g Caster sugar  
1 pcs. Gelatin  
5 g Cocoa powder  
5 ml Cherry brandy

For the topping

70 g Strawberry jelly  
500 g Strawberries, fresh  
1 pkt. Cake glaze

base in the heart-shaped tin and spread the strawberry cream on top.

- 21 Then layer the dark colored sponge on top, spread over the chocolate mousse then cover with the light colored sponge.
- 22 Allow the torte to cool for 6 hours.
- 23 Then coat with strawberry jelly and place the halved strawberries on top.
- 24 Make the cake glaze according to the instructions on the packet and brush over the strawberries.

