

Strawberry Chocolate Torte with Sponge

60–70 Min

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

Preparation

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.