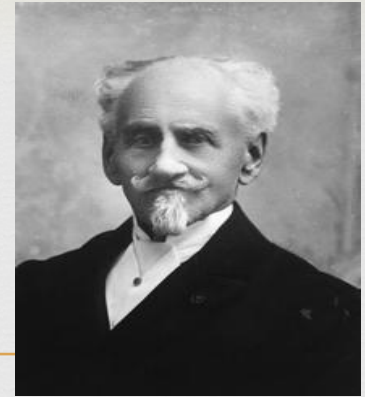


HISTORY OF CAKE



Pastry Bakery Knowledge

Sacher Torte



- ❧ **Sachertorte** is a specific type of chocolate cake, or torte, invented by Austrian **Franz Sacher** in 1832 for Prince Wenzel von Metternich in Vienna, Austria.
- ❧ It is one of the most famous Viennese culinary specialties.
- ❧ The 5th of December is National Sachertorte Day.
- ❧ The cake consists of a dense chocolate cake with a thin layer of apricot jam on top, coated in dark chocolate icing on the top and sides. It is traditionally served with unsweetened whipped cream

Sacher Torte



Ingredients:

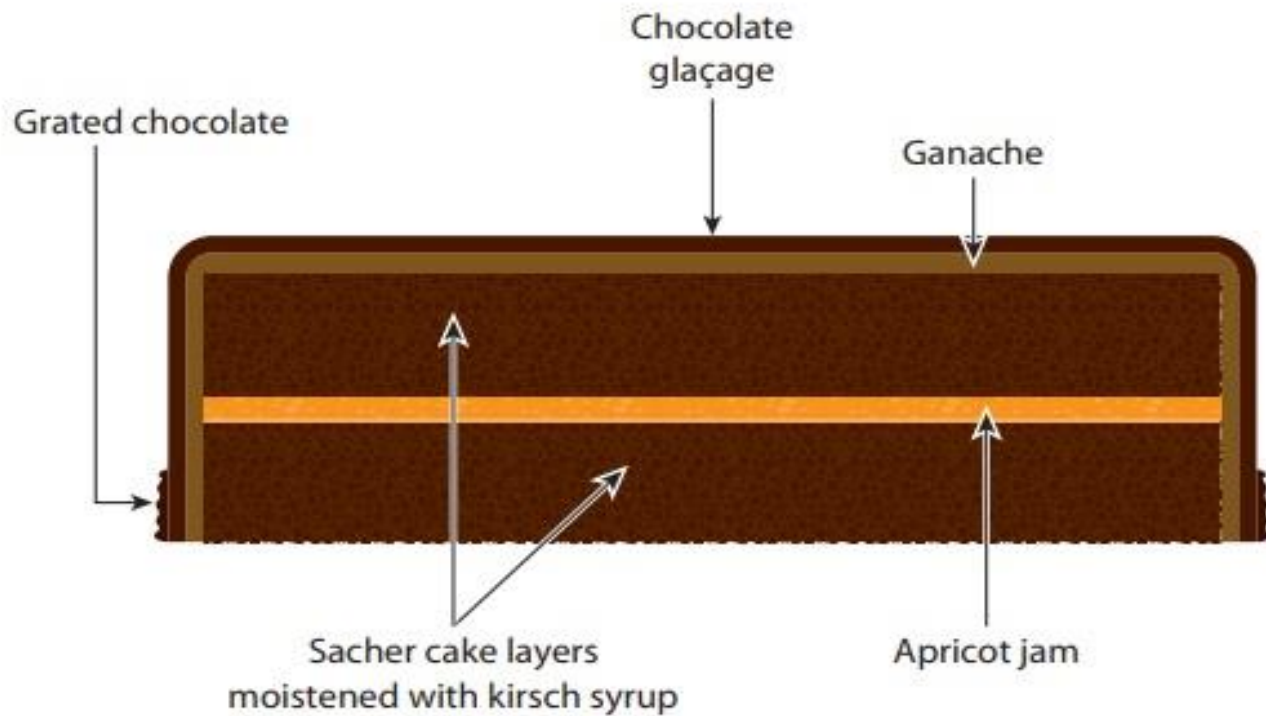
7 egg yolks
150 g softened butter
125 g icing sugar
200 g dark chocolate
1 packet (8g) vanilla sugar
7 egg whites
125 g crystal sugar
A pinch of salt
150 g flour
Butter and flour for the mould
150 – 200 g apricot jam, for spreading
Rum, if desired
Whipped cream to garnish

For the glaze:

200 g dark chocolate coating or cooking chocolate
250 g sugar
150-170 ml water



Sacher Torte



Dobos Torte



- ❧ Dobos torte or Dobosh is a Hungarian sponge cake layered with chocolate buttercream and topped with caramel.
- ❧ The five-layer pastry is named after its inventor, Hungarian confectioner **József C. Dobos**, who aimed to create a cake that would last longer than other pastries in an age when cooling techniques were limited.
- ❧ The round sides of the cake are coated with ground hazelnuts, chestnuts, walnuts, or almonds, and the caramel topping helps keep it from drying out.
- ❧ Dobosh or Dobos torte was first introduced at the National General Exhibition of Budapest in 1885; **Franz Joseph I** and his **Empress Elisabeth** were among the first to taste it.

Dobos Torte



Cake layers:

7 large eggs, separated
3 large egg yolks
1 pound (3 1/2 cups or 455 grams) confectioners' sugar,
plus extra for dusting racks
3/4 cup (94 grams or 3 1/3 ounces) all-purpose flour
1 tablespoon lemon juice
1/8 teaspoon table salt

Frosting and filling:

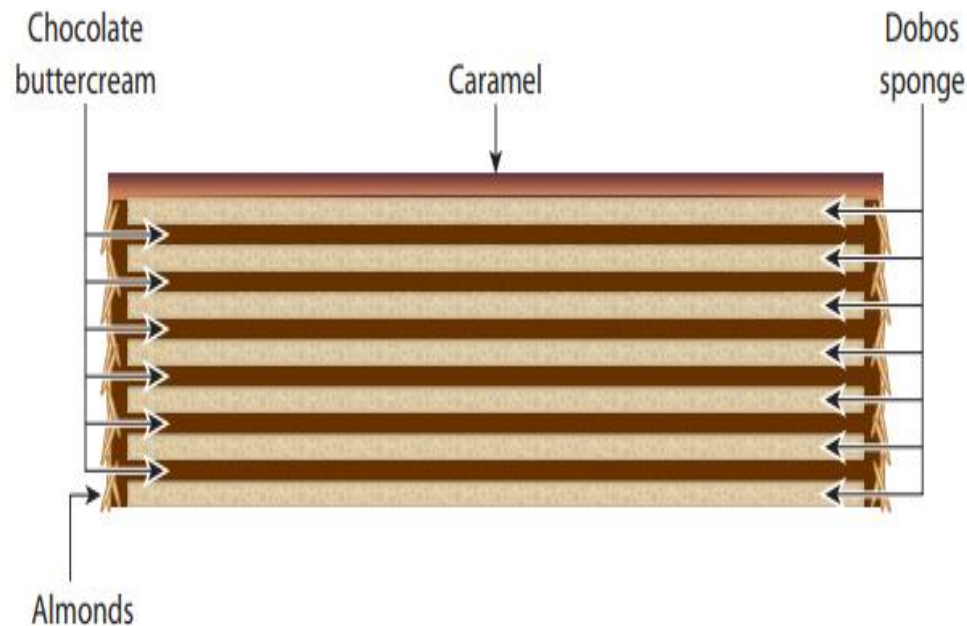
1/2 pound (8 ounces or 227 grams) semi- or bittersweet
chocolate, coarsely chopped
1/2 pound (2 sticks or 226 grams) unsalted butter, cut into
chunks
1 teaspoon vanilla extract
3 large egg yolks
2 tablespoons confectioners' sugar

Caramel layer (optional)

1/2 cup granulated sugar
1 tablespoon water
Handful of toasted, peeled hazelnuts



Dobosh Torte



SEVEN-LAYER CAKE

Seven-layer cake is a variation of the Dobos Torte, except it is generally made as a strip or rectangle rather than as a round cake.

Sandwich together 7 layers of cake with chocolate buttercream. Coat the top and sides with chocolate buttercream, chocolate fondant, or melted chocolate.

Opera Cake



- ❧ Opera Cake is a specific type of chocolate cake, or torte, invented by French pastry chef Cyriaque Gavillon in 1955 who worked at the legendary Dalloyau shop in Paris.
- ❧ Known throughout the world, the rectangular cake is made of three layers of Joconde almond flavoured sponge soaked in coffee syrup and topped with coffee butter cream and chocolate ganache. The top is covered with a deep dark chocolate icing.

Opera Cake



The cake:

6 large egg whites, at room temperature
2 tablespoons (30 grams) granulated sugar
2 cups (225 grams) ground blanched almonds
2 1/4 cups (225 grams) confectioners sugar, sifted
6 large eggs
1/2 cup (70 grams) all-purpose flour
3 tablespoons (45 grams) unsalted butter, melted and cooled briefly

The coffee buttercream:

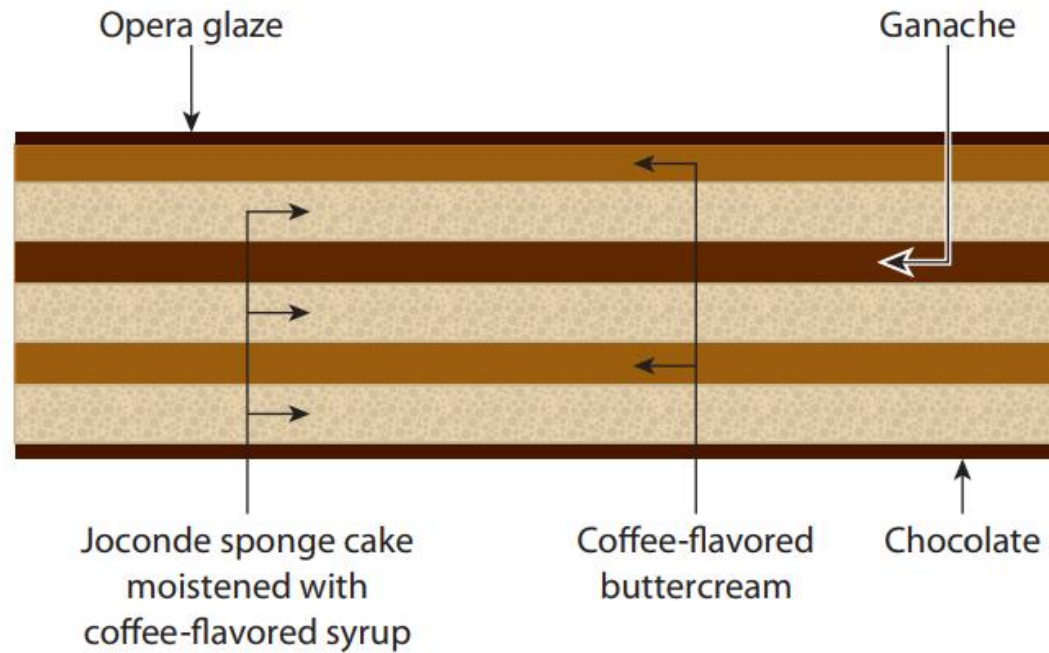
2 tablespoons (10 grams) instant espresso or coffee
2 tablespoons (15 grams) boiling water
1 cup (100 grams) sugar
1/4 cup (30 grams) water
Pulp of 1/4 vanilla bean
1 large whole egg
1 large egg yolk
1 3/4 sticks (7 ounces; 200 grams) unsalted butter, at room temperature

The chocolate ganache:

8 ounces (240 grams) bittersweet chocolate, finely chopped
1/2 cup (125 grams) whole milk
1/4 cup (30 grams) heavy cream
4 tablespoons (2 ounces; 60 grams) unsalted butter, at room temperature



Opera Cake



Linzer torte



- ❧ The Linzer Torte (or Linzertorte) is an Austrian torte with a lattice design on top of the pastry. It is named after the city of Linz, Austria.
- ❧ Linzer Torte is a holiday classic in the Austrian, Hungarian, Swiss, German, and Tirolean traditions, often eaten at Christmas
- ❧ The Linzer Torte is one of the oldest cake in the world. Founded at 1696
- ❧ This famous Austrian pastry is called a torte but it is actually a tart filled with raspberry jam.

Linzer Torte



Ingredients:

250 g butter
250 g flour
125 g icing sugar
150 g ground hazelnuts (or almonds)
2 tbsps bread crumbs
1 egg
1 egg yolk
Generous quantity of cinnamon powder
A pinch of ground cloves
A pinch of salt
Grated lemon rind or lemon juice
Wafers for layering, to taste
Egg for coating
Redcurrant jam for coating
Butter for the mould
Flaked almonds, to taste



Linzer Torte



Schwarzwälder Kirschtorte

Black Forest Gateaux



- ❧ Black Forest gateau consists of several layers of chocolate sponge cake sandwiched with whipped cream and cherries. It is decorated with additional whipped cream, maraschino cherries, and chocolate shavings.
- ❧ The dessert is named not directly after the Black Forest (Schwarzwald) mountain range in southwestern Germany but rather from the specialty liquor of that region, known as Schwarzwälder Kirsch(wasser) and distilled from tart cherries
- ❧ Josef Keller (1887-1981) is the inventor of the Black Forest cherry cake. Keller was the pastry chef in the Café “Ahrend” (today called Agner) in Bad Godesberg. In the year 1915 he created for the first time what he called a “Schwarzwaelder Kirsch”, or “Black Forest Cherry”.

Schwarzwälder Kirschtorte

Black Forest Gateaux

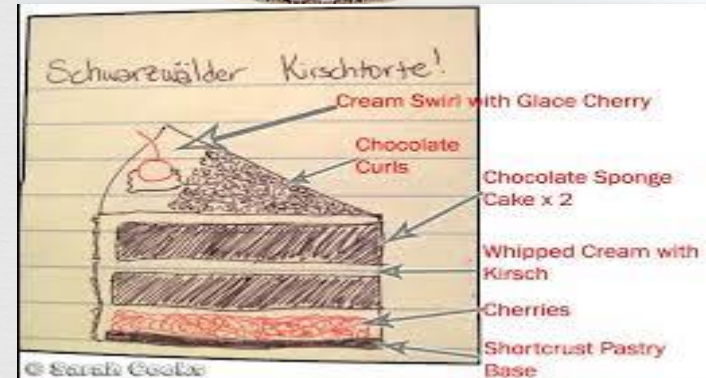


For the shortcrust pastry:

125g (1 cup) all-purpose flour
10g (1 tablespoon cocoa powder) no instant product
50g (1/4 cup) sugar
1 pinch baking powder
1 teaspoon vanilla sugar
75g (1/3 cup) soft butter
2 teaspoons Kirsch
For the Sponge:

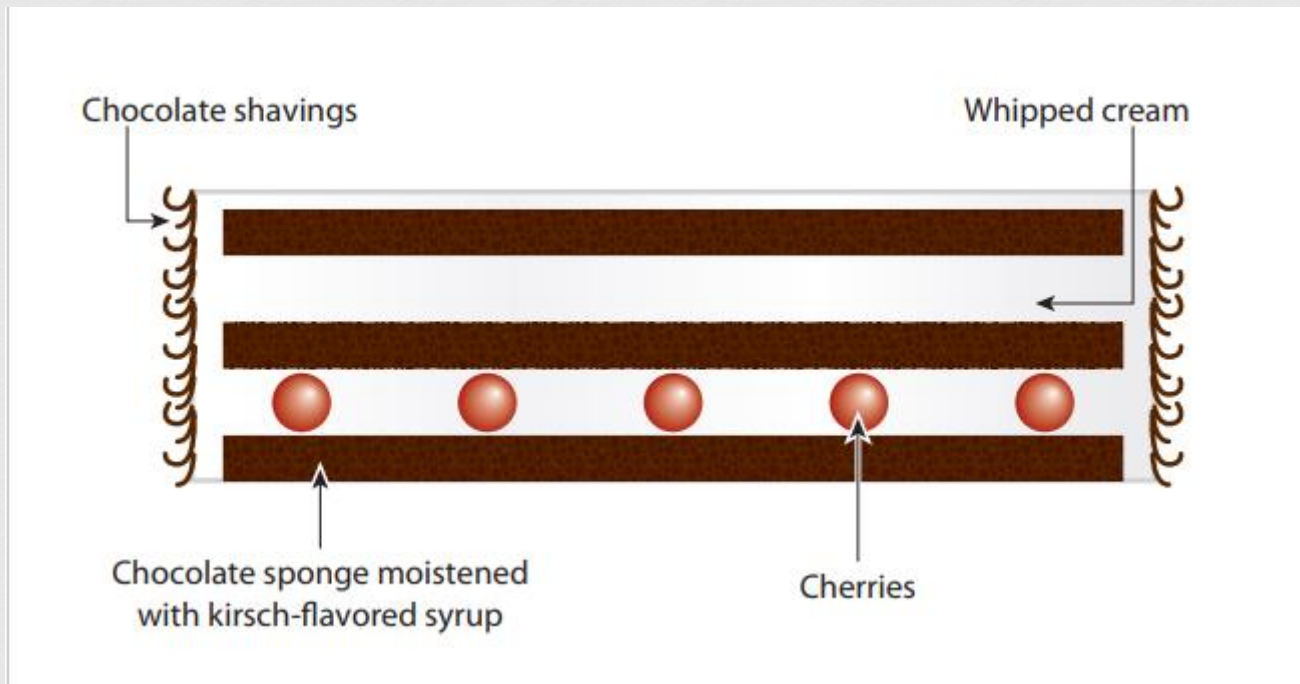
4 eggs
100g (1/2 cup) sugar
100g (4/5 cup) all-purpose flour
25g (3 tablespoons) cornstarch
10g (1 tablespoon) cocoa
1/2 teaspoon baking powder
1 teaspoon vanilla sugar
1 pinch cinnamon powder
For the Filling:

350g (12 oz) canned sour cherries
250ml (1 cup) cherry juice
2 tablespoons Kirsch
2 full teaspoons arrowroot or cornstarch
4 teaspoons sugar
1 packet powdered gelatine
3 tablespoons cold water
800 ml (3 1/2 cups) whipping cream
40g (3/8 cup) icing sugar
1 teaspoon vanilla sugar



Schwarzwälder Kirschtorte

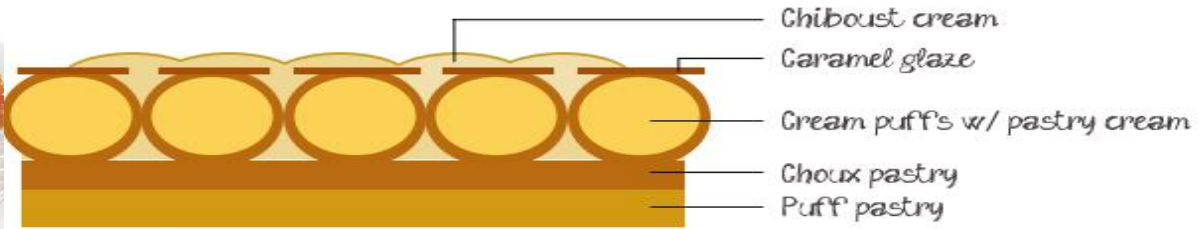
Black Forest Gateaux



Gateaux St. Honore



- ❧ The St. Honoré cake is named for the French patron saint of bakers and pastry chefs, Saint Honoré or Honoratus (d. 600 AD),
- ❧ This classic French dessert is a circle of puff pastry at its base with a ring of pâte à choux piped on the outer edge. After the base is baked small cream puffs are dipped in caramelized sugar and attached side by side on top of the circle of the pâte à choux. This base is traditionally filled with crème chiboust and finished with whipped cream using a special St. Honoré piping tip.



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For the puff pastry:

250g flour

125g water

1 pinch of salt

185g unsalted butter

For the choux pastry:

250ml water

200g flour

100g unsalted butter

1 pinch of salt

4 eggs

For the crème pâtissière:

1 litre milk

125g castor sugar

240g egg yolks

125g sugar

90g crème pâtissière powder

2 vanilla pods

25g raspberry liqueur

For the caramel:

500g dark brown sugar

200g water

70g glucose

Gateaux St. Honore



Mille Feuille



- ❧ **Mille-feuille**, "a thousand leaves", vanilla slice, custard slice, also known as **Napoleon Torte**, is a French pastry whose exact origin is unknown. Its modern form was influenced by improvements of Marie-Antoine Carême.
- ❧ Traditionally, a mille-feuille is made up of three layers of puff pastry (*pâte feuilletée*), alternating with two layers of pastry cream (*crème pâtissière*). The top layer is coated with a sprinkling of powdered sugar. In later variations, the top is glazed with icing, in alternating white (icing) and brown (chocolate) strips, and then combed.
- ❧ Today, there are also savory mille-feuille, with cheese and spinach or other savory fillings



INGREDIENTS

- 1 package 6 1/2 oz (200 g) puff pastry
- 1 tablespoon (15 ml) milk
- 1 teaspoon (5 ml) sugar

Pastry Cream

- 2 cups (500 ml) milk
- 1 vanilla bean ^[1]_{step}
- 2/3 cup (150 ml) sugar
- 1/3 cup (75 ml) flour
- 2 eggs

Whipped cream

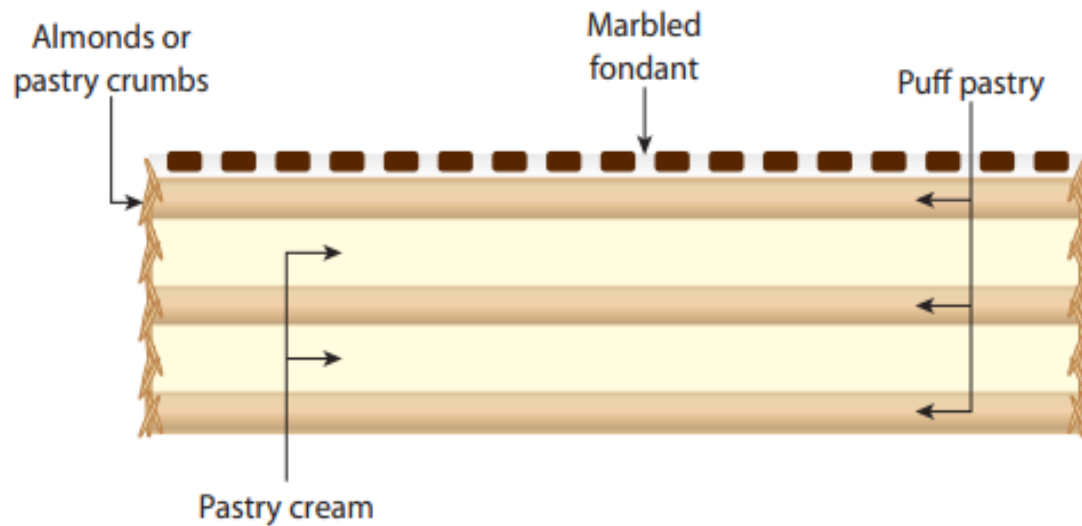
- 1 cup (250 ml) 35% whipping cream
- 1/4 cup (60 ml) sugar
- 1/2 teaspoon (2.5 ml) vanilla extract

Frosting

- 1 cup (250 ml) icing sugar
- 2 to 3 teaspoons (10 to 15 ml) water
- 1/2 square of 1 oz (30 g) chocolate



Mille Feuille



Tiramisu Cake



- ❧ Tiramisu (from Italian), meaning "pick me up", "cheer me up", "wake me up" is a popular coffee-flavored Italian dessert
- ❧ The origin of tiramisu date its invention to the 1960s in the region of **Veneto, Italy**, at the restaurant "Le Beccherie" in **Treviso, Italy**. Specifically, the dish is claimed to have first been created by a confectioner named **Roberto Linguanotto**, owner of "*Le Beccherie*" and his apprentice, **Francesca Valori**, whose maiden name was **Tiramisu**.



Tiramisu

L'ORIGINALE



- ❧ 6 large egg yolks
- ❧ 3/4 cup sugar
- ❧ 2/3 cup milk
- ❧ 1 lb mascarpone cheese or 2 packages (8 oz each) cream cheese, softened
- ❧ 1 1/4 cups whipping (heavy) cream
- ❧ 1/2 teaspoon vanilla
- ❧ 1/4 cup brewed espresso or very strong coffee, chilled
- ❧ 2 tablespoons rum*
- ❧ 2 packages (3 oz each) ladyfingers**
- ❧ 1 1/2 teaspoons baking cocoa



Tiramisu Cake

