Desserts / Hungary

Dobos torte



Five thin sponge layers with chocolate buttercream under a caramel lid.

Time 135 min **Servings** 12

What you'll need.

- [ ] 6 piece Eggs
- [ ] 150 g Sugar
- [ ] 150 g Flour
- [ ] 250 g Butter
- [ ] 200 g Dark chocolate
- [ ] 150 g Icing sugar
- [ ] 2 piece Eggs for the cream
- [ ] 200 g Sugar for the caramel
- [ ] 1 piece Lemon
- [ ] 100 g Hazelnuts
- [ ] 1 tsp Vanilla
- [ ] 1 pinch Salt

Let's make it.

01 Whisk the eggs and sugar over a water bath until warm, then beat them eight minutes to a thick foam.

02 Fold in the sifted flour with a spatula in three additions, trying not to knock the air out.

03 Draw six circles on parchment and spread a thin layer of batter on each.

04 Bake the layers at 200 °C for six minutes each, to golden edges, and lift them off the parchment at once.

05 Whisk the eggs with the icing sugar over a water bath until thick, cool it and work in the softened butter and melted chocolate.

06 Melt the caramel sugar with lemon juice to amber and pour it over the flattest layer.

07 Cut the caramel layer into twelve wedges with a hot oiled knife, assemble the cake and set the wedges on top.

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