

THE DOBOS TORTE

(adapted from a recipe from [Chef Wilhelm Wanders](#))

for the sponge cake layers:

140 g egg yolks
120 g granulated sugar, divided (60 + 60g)
2 g salt
1 tsp vanilla paste
210 g egg whites
120 g all-purpose Flour
40 g unsalted butter, melted and cooled

for the chocolate buttercream:

250g granulated sugar
250 g whole eggs
550 g unsalted butter at room temperature
200 g dark chocolate (I used Lindt 70%)

for the caramel:

150 g granulated sugar
50 g water
10 g fresh lemon juice
1/2 tsp coffee extract

to decorate:

crispearls or shaved chocolate

Heat the oven to 375 F. 2. Prepare six sheets of parchment paper drawing a circle with 8 in diameter in the center. Flip the parchment, so that the pencil drawing is in the bottom. Reserve.

Important: weigh the bowl you will be using to make the cake batter and write down that number.

Whisk the egg yolks with half of the sugar (60g), salt and vanilla using a KitchenAid type mixer fitted with the wire whisk. You must whisk until the mixture is thick enough to form a ribbon when the batter drips from the whisk. It might take more than 8 minutes to get there, be patient.

In a clean mixing bowl with the whisk attachment, whip the egg whites and remaining 60 g of sugar on high speed to soft peaks. Fold the egg whites into

egg yolk mixture, then fold the flour (sifted on top). Remove a small amount of the batter and mix with the melted, cooled butter. That makes it easier to incorporate the butter homogeneously into the cake batter. Fold the butter into the cake batter. Weight the bowl and calculate exactly how much batter you have. Divide by six to get the exact amount you'll need to spread on each parchment paper. In my case I played conservative, and although the calculations gave me 104 g of batter per circle, I used 100 g only.

Spread onto the parchment lined baking sheets within the circles. Bake for about 10 minutes, in my oven I could do two sheets at a time. The other circles can wait as you bake. Remove from oven and transfer the baking sheet to a cooling rack.

Make the chocolate buttercream. In a clean metal mixing bowl, warm the sugar and eggs over a water bath to 140 F. Whisk in a KitchenAid at medium-high speed for 5 minutes, so that the mixture will cool almost to room temperature. Add the butter (room temperature, preferably as close as possible as the temperature of the egg/sugar mixture) in small pieces, then the melted chocolate, and mix until homogenous and a spreadable consistency.

Make the caramel: Stir the sugar, water, and lemon juice and melt in a saucepan over medium heat. Prepare an off-set spatula by coating it lightly with oil. Cook the sugar until the caramel turns amber. Pour the caramel onto one of the cake layers and spread with an oiled offset spatula. Wait 30 to 60 seconds. With a well-oiled chef's knife score the caramel-coated cake layer into twelve even pieces slices. Use scissors to cut neatly the 12 triangle shaped slices. Set aside to cool in the fridge. Add 1/4 cup water and coffee extract to the pan with the leftover caramel, gently heat and make a simple syrup to use as a soaker for the cake slices.

Place the first sponge layer on work surface. Soak the sponge layer with simple syrup. Evenly spread a thin layer of buttercream filling on the cake layer. Repeat until five cake layers have been filled with equal amounts of buttercream filling. Frost the cake and decorate the sides using a cake comb. Score the cake into 12 pieces.

Pipe decoration on each piece using a star-shaped piping tip. Place caramel sponge decoration on each cake piece and decorate the center with crispearls or shaved chocolate. Cool for buttercream to set, but if possible bring to room temperature before serving.

