

## MOZART TORTE

Pistachio, Chocolate, and Nougat Cake

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### FROM OUR KITCHEN

*2 pieces Mozart Torte*

This torte is named after the classical composer Wolfgang Amadeus Mozart, who was born in Salzburg, Austria. It is hard to pin down a classic recipe for Mozart Torte, as these vary considerably.

One thing that is clear is that the original cake was inspired by the dessert Mozartkugeln. Confectioner Paul Fürst first created Mozartkugeln in 1890 in Salzburg. It consists of spheres made out of Viennese nougat, which has a soft, truffle-like consistency, and pistachio marzipan covered in chocolate. Their popularity inspired the Mozart Torte, invented by Michael Prousek in 2005 for Chocolaterie & Grosskonditorei Aïda in Vienna.

Although developed more recently than Apfelstrudel and Sachertorte, this delicious cake is a modern classic!

Place Mozart Torte at room temperature on a dessert plate.

**MAKES 2 SERVINGS**

*Guten Appetit!*



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