

## What we can reveal to you about The secret of the Original Sacher-Torte

### A coincidence makes history

“Oh, that he may not discredit me tonight!” – This admonition marked the beginning of the story of the Original Sacher-Torte in 1832. We have an historical accident to thank for this success story. One day in 1832 the court of Prince Metternich wanted a dessert to be created for discerning guests. It just so happened that the chef de cuisine was ill at the time and apprentice Franz Sacher filled in for him. The young man created a wonderful cake that left nothing to be desired. This night marked the birth of the Original Sacher-Torte – and a moment of glory for epicures.

Within a matter of years, the Original Sacher-Torte had gained international popularity. Even figure-conscious Empress Sissi could not resist the torte of Franz Sacher, his son Eduard, who opened the famous Hotel Sacher Wien, was also purveyor to the Imperial and Royal Household.

As ruled by a court of law in 1962, only a torte produced at the Sacher is entitled to be designated “Original”. That is how the Original Sacher-Torte became a piece of Austrian contemporary history – best enjoyed with unsweetened whipped cream.

### A secret kept throughout the generations

The successful manufacturing of an Original Sacher-Torte depends on more than the perfect blend of ingredients, the right temperature, and the relative humidity within the bakery. Equally important is the precise sequence of 34 individual steps up to the packaging of the torte in its exquisite wooden box. The Original Sacher-Torte is made exclusively from fresh, free-range eggs and various kinds of premium chocolates produced especially for us. And even after more than 185 years, the Original Sacher-Torte is still made by hand today. Since 1832, its recipe has been passed down from generation to generation and kept securely locked away in a safe.

### A culinary masterpiece from Austria

Today, the Original Sacher-Torte is beloved and known across the globe. About 360,000 tortes a year leave our Original Sacher-Torte Manufactory for shipment worldwide. Since 2009 it is probably also the only torte with a charitable bend. Hermann Nitsch, Xenia Hausner, Arnulf Rainer, Heimo Zobernig, Gottfried Helnwein and George Baselitz are among the outstanding Austrian artists who have already artistically enhanced the wooden box into unique artworks for the Sacher Artists’ Collection. The net proceeds of the sales of this limited edition are donated to charitable causes.

#### Facts concerning the Original Sacher-Torte

- The largest Original Sacher-Torte ever was made for the Vienna Festival in Ljubljana, Slovenia. It was 3.5 meters in diameter.
- Anywhere from 5,000 to 8,000 eggs are separated by hand daily for torte production. During Christmas season, that number rises to anywhere from 15,000 to 21,000 eggs.
- The Original Sacher-Torte was awarded the Tourism Prize by the Vienna Economic Chamber in 2005.
- Only the family knows the original recipe.

#### About Sacher Hotels

Luxury, magical moments and culinary delight: With its two hotels in Vienna and Salzburg, the Alpine Resort Sacher Seefeld-Tyrol, coffee houses in Vienna, Salzburg, Parndorf and Trieste, and of course, the Original Sacher-Torte, Sacher is one of the world's best-known family-run businesses. In 1832, Franz Sacher created the Original Sacher-Torte thus initiating a piece of Austrian cultural history. Today, benefiting from the loving care of the Winkler and Gürtler families, every day the Sacher hotels delight their guests from all over the world and are part of the "Leading Hotels of the World" group. Refined family tradition combined with constant careful modernization make for unique Sacher experiences.

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