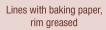


Caotina MOUSSE CAKE







Preparation
30 to 60 minutes



Bakery 12 minutes



Fridge 4–6 hour

INGREDIENTS ...

Sponge

-6	
50 g	butter
25 g	sugar
2	egg yolks
25 g	Caotina Dark
2	egg whites
1	pinch of salt
50 g	white flour
½ tsp	baking powder

Mousse

3	egg yolks
50 g	sugar
50 g	Caotina Classic
80 g	dark chocolate,
	melted
3 sheets	of gelatine
2 tbsp	simmering wat
3	egg whites
1	pinch of salt
200 ml	full cream,
	beaten until sti

Decoration

200 ml	full cream
1 pack	cream stiffener
1 tbsp	icing sugar
20 g	dark chocolate
	shavings

PRFPARATION:

Sponge

- Melt the butter and cool slightly.
- Beat the sugar and egg yolks together until light and fluffy. Beat in the Caotina Dark and butter.
- ➡ Beat the egg whites and salt until stiff. Mix the flour and baking powder together and fold with the beaten egg whites into the chocolate mixture. Pour the batter into the prepared mould.
- ♥ Bake for approx. 12 minutes in the centre of an oven preheated to 180 °C. Remove and leave to cool in the mould.

Mousse

- ♥ beat the egg yolks and sugar for approx. 5 minutes until light and fluffy. Mix in the Caotina Classic and chocolate.
- ♥ Soften the gelatine for approx. 5 minutes in cold water. Drain and dissolve in the simmering water. Strain into the egg and chocolate mixture and stir well.
- ◆ Beat the egg whites and salt until stiff and carefully fold with the whipped cream into the mousse. Pour over the sponge and place covered in the fridge to set for 4–6 hours.

Decoration

place the cake on a cake stand. Beat the cream and cream stiffener until stiff. Mix in the icing sugar. Spread over the cake and sprinkle with chocolate shavings.