



TIP

AFTER BAKING, THE SPONGE WILL STILL BE VERY SOFT.  
GIVE IT THE PERFECT CONSISTENCY BY COOLING IT IN THE HOT MOULD.



STIR A LITTLE OF THE BEATEN EGG WHITE VIGOROUSLY INTO THE MOUSSE MIXTURE, THEN FOLD IN THE REMAINING EGG WHITE AND WHIPPED CREAM LOOSELY.

Caotina<sup>®</sup>

# MOUSSE CAKE



Ø 18 cm  
Lines with baking paper,  
rim greased



Preparation  
30 to 60 minutes



Bakery  
12 minutes



Fridge  
4–6 hours

## INGREDIENTS ...

### Sponge

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 water
3	egg whites
1	pinch of salt
200 ml	full cream, beaten until stiff

### Decoration

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

## PREPARATION:

### 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.