

## Chocolate Mousse Cake

**Servings:** 10-12

**Prep Time:** 30min + chilling

**Cook Time:** 40min



### Ingredients

#### Chocolate Cake (makes One):

- 180g (250ml) soft brown sugar
- 25g (60ml) cocoa powder, sifted
- 125ml boiling water
- 125ml sunflower oil
- 5 extra large eggs, separated
- 5ml vanilla essence
- 190g (375ml) flour, sifted
- 20ml baking-powder

#### Cake Coating (for 3 cakes):

- 400g dark cooking chocolate, melted
- 375ml fresh cream
- 30g(60ml) icing sugar, sifted

#### Chocolate Mousse Filling (for 3 cakes):

- 600g dark cooking chocolate
- 200ml very strong coffee (50ml powder:200ml water)
- 10 extra large eggs, separated
- 5ml vanilla essence
- 35g (60ml) gelatine, soaked In 50ml water
- 100ml brandy
- 750ml fresh cream
- 105 (125ml) castor sugar OR to taste

#### To decorate:

Fresh strawberries OR Chocolate leaves; whipped cream, fresh mint sprigs, sifted icing sugar and cocoa powder for dusting

### Directions

#### Chocolate Cake:

1. Place brown sugar and cocoa powder into a mixer bowl, add boiling water, whisk well to dissolve sugar. Add oil, whisk again. Add egg yolks and vanilla essence, beat well until thoroughly combined. Sift together flour and 10ml baking powder twice, add to yolk mixture, blend in. Whip egg whites with remaining 10ml baking powder until soft peaks form, fold gently but thoroughly into yolk mixture. Pour into a greased and paper lined, deep, 200mm diameter cake pan, level surface. Bake at 180 degrees C for 40 min or until a skewer inserted into the centre comes out clean. Turn out on to a wire cooling rack, allow to cool completely. Chill thoroughly in refrigerator or freezer before slicing.

### **Chocolate mousse Filling:**

2. Break chocolate into small pieces, place in the top of a double-boiler. Heat gently over simmering water until melted. Take care not to let water come in contact with chocolate, or it will harden. Using a wire whisk, beat in hot coffee. Beat together egg-yolks and vanilla essence until thick and cream. Dissolve soaked gelatine over a saucepan of simmering water, or in the microwave oven. Add brandy, pour gelatine mixture into melted chocolate, stir well until smooth. Add hot chocolate mixture to egg-yolk mixture, whisking continuously. Whip egg-whites until soft peaks form, pour egg-yolk mixture through a strainer on to egg-whites, fold in gently but thoroughly. Whip cream with castor sugar until stiff, fold into mousse mixture. Chill in refrigerator until beginning to thicken. Line a loose-bottomed, 200mm diameter cake pan with foil, grease lightly. Slice chocolate cake into three horizontal layers, sprinkle cut sides with Amaretto. Place bottom layer of cake in base of cake pan, spread with a thick layer of chocolate mousse filling. Cover with second layer of cake, spread with more mousse mixture. Top with third and final cake layer, press down firmly. Cover and refrigerate for several hours, or overnight.

### **Cake Coating:**

3. Melt chocolate in a large glass bowl, stir in cream and sifted icing sugar. Allow to cool and thicken slightly. Remove cake from cake pan, carefully remove foil. Stand cake on a baking tray. Spread cake coating over top and sides of cake, Just before serving, place cake under a pre heated griller to allow cake coating to melt and become glossy. Transfer cake to a cake plate, cut into thick wedges to serve. Decorate with fresh strawberries, cream rosettes and mint springs. Dust edges of individual serving plates with sifted icing sugar and cocoa powder.
4. HINTS: The cake is far easier to cut into three layers once refrigerated overnight, or frozen. The mousse filling is sufficient for three mousse cakes or about 16 individual chocolate mousses, served in white wine glasses. Instead of using Amaretto liqueur which is costly, here's a quick substitute: Make a thin syrup from sugar and water. Remove from heat, allow to cool. Stir in a few drops of almond essence: add brandy to taste. For those who prefer to use alcohol in the mousse, substitute brandy with extra water and liqueur with orange juice.