TATUA
Specialised Dairy

Chocolate Mousse Cake

Ingredients

250g dark chocolate
4 egg yolks
1/3 cup sugar +2 tbsp
500g Tatua Mascarpone
2 tsp vanilla extract
2 sponge cakes (recipe included here)

Serves 12

Method

Layers of fresh sponge with chocolate mascarpone mousse make for are show stopping cake, perfect of a celebration or special dessert.

- Melt the chocolate: either in the microwave in short bursts, stirring well between or in a small bowl over a double boiler. Set aside to cool while you beat eggs.
- Separate the eggs into two metal bowls. Beat the egg whites to stiff peaks, then slowly add 2 tbsp of sugar to stabilise these.
- Add the remaining sugar (1/3 cup) to the egg yolks and set the bowl over a pot of simmering water, making sure the water doesn't touch the bowl.
- Whisk until the mixture is pale, thick, and has doubled in volume.
- Remove from the heat, and whisk in the Tatua Mascarpone, melted chocolate and vanilla.
- Carefully fold the whipped egg whites into the chocolate mixture, one third at a time until well incorporated.

To assemble the cake:

- Carefully slice your sponge cakes in half. Place one half back in the cake tin and layer on top just under ¼ of the mousse.
- Top this with another layer of sponge cake and then mousse, repeating twice more.
- You should have a little chocolate mousse left. Cover this and put in the fridge along with the cake. Allow

it to chill and set for a couple of hours.
- Take the cake out of the fridge and carefully remove the cake tin. Run a hot knife around the edge first to prevent sticking.
- Using the remaining chocolate mousse and a hot pallet knife carefully cover the sides and smooth the cake all over.
- Decorate with a dusting of cocoa and or extra chocolate shards.

Sponge cake recipe:

- 6 eggs
- pinch salt
- 1 cup sugar
- ¼ cup cornflour
- 1/2 cup + 2 tbsp flour
- 2 tsp baking powder

Beat the eggs, salt and sugar until thick and pale for approximately 5 minutes. Carefully fold in the sifted dry ingredients. Fill two greased 21 cm tins and bake at 180°C for 15–20 minutes. When cooked the cake will be coming away from the side.

Please consider the environment before printing this recipe