



Baked chocolate mousse cake

By Kirsten Tibballs

1 hour

Preparation time

30 minutes

Cooking time

10

Serves

INGREDIENTS

Baked chocolate mousse cake

375 g good quality dark couverture chocolate, 54%

1 ½ tbsp golden syrup

95 g unsalted butter

80 g caster sugar

4 eggs

1 tsp vanilla bean paste

100 g good quality milk couverture chocolate, 33%, roughly chopped

Finishing

400 ml (2 tubs) double cream

1 tsp Dutch-processed cocoa powder

METHOD

Baked chocolate mousse cake

1. Grease and line an 18 cm round spring-form cake tin or cake ring.
2. In a microwave safe bowl, place the dark chocolate, golden syrup, and butter. Heat in the microwave until completely melted. Set aside until required. Alternatively melt the dark chocolate, golden syrup and butter on low heat, induction setting 3.
3. Place the sugar, eggs and vanilla in the bowl of a freestanding mixer with a whisk attachment and mix on medium-high speed for 15 minutes, or until thick and creamy.
4. Meanwhile, preheat the oven on Fan Plus at 190°C.
5. Gradually add the whipped eggs into the warm chocolate mixture, folding until completely incorporated.
6. Fold through the chopped milk chocolate.
7. Pour into the prepared tin and bake in the preheated oven for 22 minutes or until set.
8. Remove from the oven and allow to cool completely at room temperature.

Finishing

1. Spoon dollops of the cream on top of the cooled cake.
2. Lightly dust with cocoa powder to finish.

Hints and tips

- The cake can also be served warm with cream on the side.
- Store the cake in the fridge for up to 3 days.
- If you cannot find double cream whip 400 ml cream to soft peaks.