

CHOC-MINT MOUSSE CAKE

Serves 10

Hands-on time: 25 minutes

Hands-off time: 3½ hours

INGREDIENTS

2 packets (133g each) chocolate sandwich biscuits

¼ cup Oude Meester Peppermint Liqueur, plus 2½ tbsp for the cookie base

4 slabs (80g each) dark chocolate, roughly chopped

2¼ cups (560ml) cream

Serving suggestion:

Mint chocolate, roughly chopped


Mint sprigs

Oude Meester Peppermint Liqueur on the rocks

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. Line the bottom and sides of an 20cm springform cake tin with baking paper and set aside until needed.
2. Add the chocolate sandwich biscuits to a resealable plastic bag and lightly bash into fine crumbs using a rolling pin.
3. Transfer the biscuits to a heatproof bowl and microwave for about 1 minute. Add 2½ tablespoons of the Oude Meester Peppermint Liqueur to the crumbs to ensure the mixture is wet enough. Transfer the crumbs to the cake tin and using a glass, firmly press the biscuit mixture into the bottom of the tin creating the base for the cake. Refrigerate while making the mousse filling.
4. In a large heatproof bowl, combine ¼ cup (60ml) of the cream with ¼ cup of Peppermint Liqueur. Microwave for about 1½ minutes until just hot. **Chef's Tip: Ensure the mixture doesn't boil.*
5. Add in the chopped chocolate while the cream is warm. Allow it to sit for a minute before stirring until smooth and glossy. If all the chocolate doesn't melt, microwave the mixture for another minute stirring in 15-second intervals. Allow to cool for 5-7 minutes.
6. In a large clean bowl, beat the remaining 2 cups cream using an electric mixer until firm peaks form. **Chef's Tip: To ensure the cream has reached firm peaks, you should be able to tip the bowl upside-down without any cream moving.*
7. In 2 batches, carefully fold the cream through the cooled chocolate without bumping out too much air.
8. Transfer the mousse filling to the cake tin over the biscuit base. Smooth with a spatula, cover and refrigerate for 3-3½ hours or until set.



9. Garnish the mousse cake with roughly chopped mint chocolate and fresh mint sprigs and ENJOY with a glass of Oude Meester Peppermint liqueur served over ice! **Chef`s Tip: To slice neatly, run a knife under hot water and dry before slicing.*