

# 3-INGREDIENT CHOCOLATE MOUSSE CAKE

Serves 8

## INGREDIENTS

### For the cake:

2 $\frac{3}{4}$  slabs (80g each) Cadbury Dairy Milk Chocolate  
4 large eggs, room temperature

### For the chocolate mousse topping:

2 slabs (80g each) Cadbury Dairy Milk Chocolate  
250ml fresh cream

## Serving suggestion

Fresh berries  
Chocolate shavings

## METHOD

### For the cake:

1. Preheat the oven to 180°C and line the bottom of 20cm cake tin with baking paper. Grease the sides of the tin.
2. \*Optional step: To ensure that your cakes bake evenly, prepare cake strips for the outsides of the tin. Cut a piece of foil long enough to wrap around the tin with a 2-3 cm overlap. Tear a strip of paper towel the same length. Dip the paper towel in water, squeeze out the excess and fold to form a 2-3 cm strip. Lay this onto the edge of the foil. Fold the foil over the paper towel, forming one long strip and wrap this around the cake tin.
3. In a large heatproof bowl, melt the Cadbury Dairy Milk Chocolate in the microwave, stirring at 30 second intervals to prevent it from seizing. Allow to cool for 3-4 minutes.
4. Separate the egg yolks and egg whites and place the whites in a large clean bowl.  
*\*Chef's Tip: Use an empty water bottle to separate your eggs! Squeeze the open bottle slightly and place it over the yolk. When you release your grip, the yolk is sucked inside, separating itself from the white.*
5. With an electric hand mixer, whisk the egg whites until soft peaks form.
6. Add the egg yolks, 1 at a time, into the melted chocolate mixture, mixing well after each addition. *\*Chef's Tip: The mixture takes some time to smooth out, just keep mixing!*
7. Stir a  $\frac{1}{3}$ rd of the whipped egg whites into the chocolate mixture until combined. Fold in the remaining egg whites until just combined and the mixture is light and fluffy.
8. Pour the batter into the prepared cake tin and smooth out the top. Place the cake in the oven and bake for 30 minutes until the cake pulls away slightly from the edges. Remove the cake from the oven and allow to cool completely in the tin (note that the cake will shrink while it is cooling). *\*Chef's Tip: Place the cake in the fridge to cool down faster!*

**For the chocolate mousse topping:**

9. Break 2 slabs of Cadbury Dairy Milk Chocolate in a large heatproof bowl and add  $\frac{1}{4}$  of the cream. Melt the chocolate and cream in the microwave for 30 seconds, stirring to combine until the chocolate has melted.
10. In a separate bowl, beat the reserved fresh cream until medium-stiff peaks form. Slowly fold half of the cream into the melted chocolate until combined. Fold in the rest of the cream.
11. Scoop the chocolate mousse topping over the cooled cake while it is still in the cake tin and level the mousse out evenly. Place the cake in the fridge to set for 4-5 hours or overnight for best result.
12. When ready to serve, release the cake from the tin and place it on a cake stand. To garnish, top the cake with chocolate shavings and fresh berries (optional). Slice into even slices, serve and ENJOY!