



# CHOCOLATE AND SOUR CHERRY MOUSSE CAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Enhances the natural taste of added ingredients



40



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE CHOCOLATE SPONGE BASE

6	Egg(s)
180 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
40 g	Corn flour / starch
100 g	Flour, plain
40 g	Cocoa powder
30 ml	Sunflower oil
	Butter, for the baking tin
150 g	Sour cherry jam, to brush

### FOR THE SOUR CHERRIES

190 g	Sour cherries, drained
6 g	Custard powder

### FOR THE CHOCOLATE MOUSSE

500 g	QimiQ Whip Pastry Cream, chilled
100 g	Sour cream 15 % fat
90 g	Sugar
2 cl	Kirsch
150 g	Dark chocolate (40-60 % cocoa), melted
100 g	Nougat, melted

## METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy.
3. Sift the corn starch, flour and cocoa powder together and fold into the egg mixture.
4. Add the oil and mix well.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 30-35 minutes.
6. For the sour cherries: mix the juice of the sour cherries with the vanilla custard powder and bring to the boil whilst stirring continuously. Allow to simmer for approx. 1 minute. Add the sour cherries and allow to cool.
7. For the chocolate mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
8. Add the sour cream, sugar and cherry brandy and continue to whip until the required volume has been achieved. Fold in the melted chocolate and nougat.
9. Cut the chocolate sponge base into 2 layers and place one layer into a cake ring. Spread with some of the sour cherry jam and spread one half of the chocolate mousse on top. Cover with half of the sour cherries and place the second layer of sponge on top. Spread with the rest of the sour cherry cream and spread the remaining chocolate mousse on top. Cover with the remaining sour cherries.

10 Allow to chill for approx. 4 hours and remove the cake ring before serving.

11. **Tip:** Decorate with fresh mint leaves.