



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

FÜR DEN SCHOKOLADE-TORTENBODEN

6	Egg(s)
180 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
40 g	Corn starch
100 g	AP 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, chilled
100 g	Sour cream 15 % fat
90 g	Sugar
2 cl	
150 g	Dark chocolate (40-60 % cocoa), melted
100 g	Nougat, melted

METHOD

1. Backofen auf 170 °C (Umluft) vorheizen.
2. Für den Boden: Eier, Zucker, Vanillezucker und Salz schaumig rühren.
3. Maisstärke, Mehl und Kakao gemeinsam in die Eiermasse sieben.
4. Zum Schluss das Öl begeben.
5. In eine befettete Tortenform füllen und im vorgeheizten Backofen ca. 30-35 Minuten backen.
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.**Tipp:** Mit frischen Minzblättern dekorieren.