

Chocolate Mousse Cake

250- Chocolate biscuit

80-butter

150 mils hazelnut liqueur optional

400-gram dark chocolate

600- Cream

Hazelnuts to decorate or Easter eggs for Easter

Coco powder to decorate

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & combine with 80g melted butter and add 50mil liqueur in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 30 minutes

Melt chocolate over a double boiler, blend cream in a bowl add 100mil liqueur till soft peaks. Allow the chocolate to cool and add the cream in three amounts combining slowly each time.

Pour chocolate mixture over biscuit base and put lid on and refrigerate till set.

Remove the lid and decorate with hazelnuts or Easter eggs and dust half the top of the dessert. Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store in the fridge.