

DARK CHOCOLATE MOUSSE CAKE WITH GOLD DUST

Preparation time: 10 minutes

Cooking time: 35–45 minutes

Use: 20cm or 23cm (8in or 9in) cake tin with removable base or a similar-sized tart tin

Serves: 10

1 tablespoon ground almonds,
plus extra for dusting the tin

300g (10½ oz) dark chocolate,
minimum 60% cocoa solids
or 200g (7oz) dark chocolate and 100g (3½ oz)
Maya Gold Chocolate, or other good-quality dark
orange chocolate, broken into pieces

275g (10oz) caster sugar

165g (5½ oz) unsalted butter

pinch of sea salt

5 large eggs

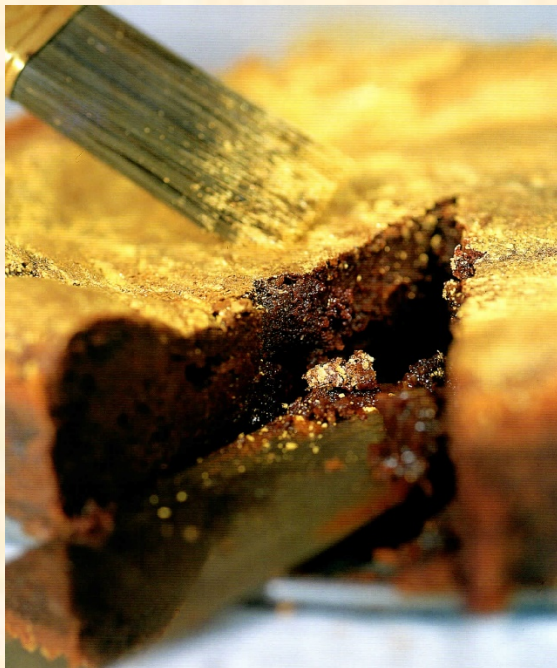
icing sugar or gold dust

Preheat the oven to 180°C/350°F/gas mark 4. Brush
the tin with a little melted butter and dust with the
ground almonds, shaking off any excess.

Melt the chocolate, caster sugar, butter and salt in a
heatproof bowl suspended over a saucepan of barely
simmering water, then remove from the heat.

Whisk the eggs with the ground almonds and fold into
the chocolate mixture. The mixture will thicken after
a few minutes. Pour into the cake tin and bake for
35–40 minutes.

Remove the sides of the tin and leave the cake on the
base to cool, then dust using a fine sieve with icing
sugar or brush with edible gold dust.



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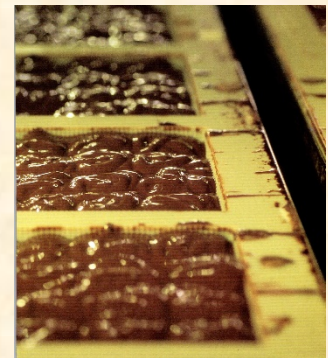
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