

MARQUISE AU CHOCOLAT

Preparation time: 50 minutes

Cooking time: 40 minutes

Cooling time: 2 hours

Chilling time: overnight

Use: 23cm (9 in) springform tin with high sides and removable base

Makes: 15 small, rich, slices

CAKE BASE

melted butter for greasing

1 tablespoon ground almonds
plus extra for dusting the tin

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

275g (10oz) caster sugar

165g (5½ oz) unsalted butter

pinch sea salt

5 large eggs

MOUSSE

250g (9oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

100g (3½ oz) icing sugar

175g (6oz) unsalted butter

5 large eggs, separated

150ml (⅓ pint) whipping cream

cocoa powder for dusting

Preheat the oven to 180°C/350°F/gas mark 4.

Brush the tin with melted butter and dust with the
ground almonds, shaking off any excess.

To make the cake, melt the chocolate, caster sugar,

butter and salt in a large, heatproof bowl suspended
over a saucepan of barely simmering water.

Whisk the eggs with the ground almonds and fold into
the chocolate mixture off the heat. Continue to fold
until the mixture thickens. Pour into the cake tin and
bake for 35–40 minutes. Leave to cool in the tin for
about 2 hours before starting the mousse.

To make the mousse, melt the chocolate in a large,
heatproof bowl suspended over a saucepan of barely
simmering water. Remove from the heat and add half
the icing sugar, stir, then whisk in the butter. Whisk in
the egg yolks, one at a time. Set the mixture aside.

Whisk the egg whites until stiff peaks start to form.
Add the remaining icing sugar and continue to whisk
until glossy. Whip the cream until stiff peaks form.

Add one-third of the egg whites to the chocolate
mixture and carefully mix to blend. Gently fold in the
remaining whites, alternating with the whipped
cream. Do not overmix, but ensure that the mixture
is well blended. Pour the mousse over the cooled cake
base in the cake tin and refrigerate overnight.

Remove the tin from the refrigerator about 15
minutes before serving. Dip a palette knife into
boiling water, dry it and slide it round the sides of the
cake to loosen it from the tin, then remove the ring.
Re-heat the palette knife in boiling water, dry it and
gently smooth the sides of the mousse.

Place the cake, still on the tin base, on to a large round
serving plate. Dust generously with cocoa powder just
before serving. Serve with crème fraîche or a custard
sauce (see page 61).



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