



Chocolate Raspberry Mousse Cake

Ingredients

For the Chocolate Cake

25g cocoa powder, plus extra for dusting
3 tbsp boiling water
100g caster sugar
100g self-raising flour
1 level tsp baking powder
2 large free-range eggs
100g margarine, plus extra for greasing
2 tbsp brandy

For the Mousse Layer

300g milk chocolate (no more than 40-50 per cent cocoa solids), broken into squares
450ml fresh cream

For the Raspberry Coulis

200g frozen raspberries
1 cup water
100g caster sugar
1 small lemon (juiced)

Decorations

225g/8oz fresh raspberries
icing sugar, for dusting

Method - Chocolate Cake

1. Preheat the oven to 180C/160C Fan. Grease individual small baking tins or one large cake tin with margarine and line the base and sides with baking paper. Line the tin right to the top even though the sponge will not fill it.
2. For the chocolate cake, measure the cocoa powder into a large bowl. Pour over the boiling water and mix to a paste with a spatula. Add the rest of the dry ingredients and the eggs and margarine and beat until smooth using a hand-held mixer.
3. Spoon the cake mixture into the prepared cake tin and level the surface with a palette knife. Bake in the oven for 20-25 minutes, or until a skewer inserted into the centre of the cake comes out clean and the cake feels springy to the touch.
4. While the cake is still hot, brush the brandy over the top of the cake. Leave the cake to cool in the tin.

Method - Mousse

5. Meanwhile, for the mousse, place the chocolate in a bowl and melt over a pan of gently simmering water (do not allow the base of the bowl to touch the water). Stir continuously, taking care not to let the chocolate get too hot. Set aside to cool a little.
6. Whip the cream until soft peaks form when the whisk is removed. Carefully fold in the melted chocolate until smooth and not streaky.
7. When the cake has cooled, and while it is still in the tin, spoon the chocolate mousse on top and level with a palette knife. Cover the cake tin with cling film and chill in the fridge for a minimum of 4 hours, and preferably overnight, until the mousse is firm.
8. To serve, carefully remove the cake from the tin and transfer it to a flat plate. Dust the top with cocoa powder, then pile the raspberries and blueberries into the centre. Finish with a light dusting of icing sugar. Cut into wedges and serve with raspberry coulis.

Method - Raspberry Coulis

1. Place fruit, sugar, lemon juice and water in a small saucepan and bring to the boil. Simmer for 2-3minutes.
2. Process until all well liquidised and strain the seeds through a fine mesh sieve.
3. Drizzle around the cake for a delicious dessert. Can also be served with vanilla ice-cream or creme fraiche.

