

Double Chocolate Mousse Cake

✂ Deliciously chocolaty ✂

Ingredients:

- 175g plain chocolate biscuits
- 85g butter, melted
- 400g dark chocolate, chopped
- 600ml thickened cream
- 1/4 cup coffee-flavoured liqueur

Method:

- Grease a 20cm (base) springform pan. Line base and side with baking paper.
- Place biscuits in a food processor. Process until mixture resembles fine breadcrumbs. Add butter. Process until combined.
- Press mixture over base of pan.
- Refrigerate for 30 minutes.
- Meanwhile, place chocolate in a large heatproof bowl over a saucepan of simmering water. Stir with a metal spoon for 10 minutes or until melted and smooth. Remove from heat. Cool for 10 minutes (see note).
- Using an electric mixer, beat cream and liqueur until soft peaks form.
- Fold cream mixture into chocolate.
- Pour chocolate mixture over base in prepared pan. Smooth with a spatula. Cover.
- Refrigerate for 3 hours or until set.

Previous recipes: Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche, Spring Rolls, Satay, Pancakes. If you've missed any, let me know and I can get you a new copy.

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Brad Shipway

0409 652 271

07 3862 8666

brad.shipway@harcourts.com.au

www.bradshipway.com

