

ORLY'S CHOCOLATE MOUSSE CAKE

Ingredients:

2 tbs. matzah meal
200 grams (2 boxes) Baker's Bittersweet baking chocolate
3 tbs. boiling water
1 tbs. instant coffee
6-7 eggs at room temperature
Dash of salt
1/2 cup sugar
1 tsp vanilla extract
Whipping cream
Round spring cake pan

Directions

- 1) Oil the baking pan with margarine, sprinkle with matzah meal, covering the bottom and sides. Set aside.
- 2) Break the chocolate into small pieces and place them in a small glass bowl. Add the coffee and the three table spoons of boiling water. Place the bowl over a pot of boiling water to allow for the chocolate to melt but not burn. Once melted, place aside.
- 3) Separate the eggs. Make sure that the egg whites are clear from the yolks.
- 4) Beat the egg whites slowly adding $\frac{1}{4}$ cup sugar. Beat until firm peaks form.
- 5) In a separate bowl, beat the yolks with the remaining $\frac{1}{4}$ cup sugar and the vanilla extract until well blended.
- 6) Slowly and delicately add the melted chocolate to the yolk mixture. Mix until well blended.
- 7) Add the chocolate mixture to the egg whites by first adding a small amount of egg whites to the chocolate mixture and then slowly folding the rest until a silky mixture is formed.
- 8) Pour half of the mixture into the baking pan and chill the rest (at least three – four cups) in the refrigerator.
- 9) Bake in a 350 degree preheated oven for 25-30 minutes. Take out of the oven and cool on a cooling rack. The center of the cake will collapse forming a well. When completely cool, slowly and gently, press down on the middle of the cake so that the well will accommodate the refrigerated mousse.
- 10) Whip the whipping cream with three teaspoons of sugar and keep in refrigerator until ready to use.
- 11) Pour the refrigerated mousse to the baked cake and flatten. Top with the whipping cream.
- 12) Cover and refrigerate for at least 3 hours or overnight.

ENJOY!