



DARK CHOCOLATE MOUSSE CAKE

160g **DLA NAGA 58%**
Dark Chocolate Couverture
110g Unsalted butter
60g Granulated sugar
110g 2 eggs
300g **DLA Covergeli Dark Chocolate**

METHOD

Melt the chocolate and butter in a double boiler.

Cream the eggs and granulated sugar in a separate bowl.

Add both mixtures together, mix until glossy, then pour into a pound cake mold.

Place the mold on a tray filled with hot water and bake in a water bath preheated to 170 degrees Celsius for about 30 minutes.

Take out from the heat and cool it in the fridge.

Remove from the mold and let set in the freezer

Glaze the whole cake with Heated Covergeli Dark Chocolate

Let set and enjoy!

FEATURED PRODUCTS

Naga 58%
Dark
Chocolate
Couverture



Covergeli
Dark
Chocolate