Fudgy Chocolate Mousse Cake with Roasted Strawberries

DIFFICULTY: MID

PREPARATION TIME: 20 MINUTES

COOKING TIME: 60 MINUTES

SERVES: 8-10

Ingredients

Cake
300 g caster sugar (divided)
1/2 cup water
340 g Dark cooking chocolate, broken up
225 g unsalted butter, cut into pieces
5 eggs

Roasted strawberries
500g small strawberries, hulled (halved if large)
1/3 cup caster sugar
2 tsp lemon juice
1 cup crème fraîche, to serve

Method

Preheat oven to 150°C CircoTherm® and set steam assist to medium.

Grease and line a 20cm round deep sided cake tin, ensuring the sides of the baking paper are higher than the rim, because it will rise.

In a small saucepan, place 200g of the sugar with the water & dissolve on a low heat for about 5 minutes.

Place the chocolate & butter in a bowl over a pan of simmering water to melt. Add the sugar syrup & stir until almost melted then remove the bowl from the simmering water & finish melting off the heat, stirring until completely melted & combined. Set aside.

In the bowl of a stand mixer with whisk attachment, add eggs with the remaining 100 g of sugar & whisk on high speed until eggs triple in volume. Turn the mixer to low & slowly pour chocolate mixture into the egg mixture. Don't over mix.

Pour the mixture into the prepared tin and place on third shelf in oven. Bake for about an hour or until just set, it will have a slight wobble in the centre.

Remove from oven and cool completely in the tin.

Meanwhile, to roast the strawberries, set oven to the grill setting. Toss strawberries together with sugar and lemon juice to coat in a medium bowl. Spread out on a large baking tray and grill for 6 to 8 minutes, or until strawberries are tender and juices bubble.

Serve slices of cake with roasted strawberries and a dollop of crème fraiche.

Notes

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs

are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.
Photography by Steen Vestergaard. Styling by Caroline Velik.