



# Strawberry Chocolate Mousse Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 layer of **chocolate cake/brownies**.
- 300g fresh **strawberries**
- 2 tablespoons fine **sugar**  
(may want to add more if you like your cakes real sweet!)
- 1 **egg yolk**
- 1 teaspoon **vanilla** extract
- 3 tablespoons **chocolate powder**
- 2 teaspoons **un-flavored gelatin**
- 150 mL **milk**
- 1.5 cup **whipping cream** (30%)
- 1 tablespoon **sugar**

## Instructions

1. Prepare the layer of cake/brownie and place it in your cake mold.
2. Slice 1/2 of the strawberries in half, arranging them around your mold (*touching, side-by-side, pointed ends up, with cut sides against the side of the mold*).
3. Place the remaining half of strawberries in the center. Set aside.
4. In a bowl, mix the sugar, egg yolk, vanilla, and chocolate powder.
5. In a small saucepan, add in the gelatin and milk. Heat until gelatin is dissolved.
6. Pour the milk mixture into the chocolate mixture and mix well. (place the bowl in cold water while mixing. Let it cool and the mixture should be thick).
7. Whip the cream with 1 tablespoon of sugar until stiff peaks form.
8. **Fold** the whipped cream into the chocolate mixture until blended thoroughly.
9. When done, pour it into your mold until it covers the strawberries.
10. Refrigerate until set (4 hours).
11. Decorate and serve!

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