

Choco Fever Dream

Chocolate Mousse Cake – Easy Dessert Recipe

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**French** Cuisine	**Dessert** Course

Ingredients

Mousse

- [ ] 200 g dark chocolate (70% cacao)
- [ ] 300 ml heavy cream, chilled
- [ ] 3 egg whites
- [ ] 50 g granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract

Crumb Base

- [ ] 150 g chocolate wafer cookies, crushed
- [ ] 50 g unsalted butter, melted
- [ ] 2 tbsp cocoa powder

Ganache Glaze

- [ ] 100 g dark chocolate, chopped
- [ ] 50 ml heavy cream
- [ ] 1 tsp butter

Instructions

1. Combine crushed cookies, melted butter, and cocoa powder; press into the bottom of a springform pan to form an even layer.
2. Melt the dark chocolate over a double boiler, then let it cool slightly before stirring in the lemon juice and vanilla.
3. Whip the chilled cream until soft peaks form; set aside.
4. In a clean bowl, beat egg whites with sugar until stiff peaks develop; gently fold the whipped cream into the melted chocolate, then fold in the beaten egg whites in two batches.
5. Spread the mousse over the crumb base, smooth the top, and refrigerate for at least 2 hours.
6. For the glaze, heat cream until just simmering, pour over chopped chocolate, let sit 1 minute, then stir until smooth; add butter, let cool slightly, and pour over the set mousse.
7. Allow the glaze to set, then unmold the cake, slice, and serve with fresh berries.

Nutrition per serving

390 kcal	6 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the chocolate is not too hot when folding in the whipped cream, or the mousse will lose its lightness.
- Use a gentle hand when folding the egg whites to keep the air incorporated.
- If the mousse feels too soft, chill it an extra hour before adding the glaze.