

DESSERTS

RASPBERRY MOUSSE CAKE

Ingredients (For 8 people)

- Sponge cake:
- 2 eggs
- 60g caster sugar
- 60g wheat flour
- 20g butter
- 1/2 packet yeast
- Mousse:
- 500g raspberries
- 250g fromage blanc with 20 % fat content
- 2dl thick crème fraîche
- 2 eggs
- 100g caster sugar
- 5 large sheets of gelatin
- Icing:
- Raspberry coulis
- 1 large sheet of gelatin

Preparation:

Place a springform circle slightly larger than the shortcake mould in the freezer to freeze for one hour.

Sponge cake: Beat the egg yolks with the sugar, then add the melted butter and yeast. Beat the egg whites to stiff peaks. Add the flour to the egg yolk mixture in two batches, alternating with the egg whites. Pour the batter into a buttered mould and bake for 10 minutes at thermostat 6. Allow the sponge cake to cool.

Mousse: Reserve a few raspberries for the decoration. Cook the raspberries with a small amount of water to obtain a purée. Add the sheets of gelatin soaked in tepid water, then blend in a blender and pass the mixture through a conical sieve to remove the seeds. Mix the fromage blanc, egg yolks, crème fraîche, sugar and raspberry purée together. Beat the egg whites to stiff peaks, then fold them into the mixture. Remove the springform pan from the freezer and place the shortcake inside, then coat it on all sides with the mixture. Freeze in the freezer for one hour.

Icing: Warm the coulis and add the gelatin. Remove the mousse from the freezer and coat with the chilled icing. Garnish with reserved raspberries and chill in the refrigerator for at least 3 hours.

