

Dark Chocolate Mousse Cake

3 x 100g Bars Green & Black's Dark 70% Chocolate
275g Caster Sugar
165g Unsalted Butter
Pinch of Sea Salt
5 Large Free Range Eggs
Icing Sugar
1 Tablespoon Ground Almonds plus extra for dusting the tin

This rich, dense chocolate cake is incredibly easy to make but will always impress. It can be served with whipped cream, crème fraîche, Green & Black's Organic Vanilla ice cream or simply on its own sliced into small fingers with coffee. It can also be made with Green & Black's Dark, Milk, White and Maya chocolates either singly or in a combination. If it is made the day before and then chilled over night it becomes even more dense, fudgey and wicked. The lack of flour in the recipe also makes it gluten free & suitable for coeliacs.

INSTRUCTIONS

- 1) Preheat the oven to 180°C/350°F/Gas Mark 4.
- 2) Butter and dust a cake tin with a removable base.
- 3) Put the first 4 ingredients in a bowl over barely simmering water and allow to melt.
- 4) Whisk the eggs with the ground almonds and then off the heat fold into the chocolate mixture with a spatula.
- 5) Pour into the cake tin and bake for between 35 and 40 minutes.
- 6) Allow to cool, and dust with icing sugar.