



Currant mascarpone cake

The finished cake has a diameter of 20 cm - you need a mold / ring with 18 and with 20 cm ø, as well as a hemisphere silicone mold *

Mascarpone cream - half balls

100 g mascarpone
25 g of sugar
10 ml of lemon juice
100 g whipped cream

Mix mascarpone with sugar and lemon juice until creamy. Stir the cream and lift it under the mascarpone cream. Spread the cream onto seven of the silicone molds (see above) and freeze at least 4-5 hours!

Chocolate cake 18 cm ø

1 egg size L, separated
2 tbsp. water
40 g of sugar
30 g flour
30 g ground nuts (almonds, hazelnuts)
10 g dark cocoa
1 teel, melted butter

Preheat the oven to 180 Celsius degrees . Put a baking tray about 18 cm in diameter on the floor with baking paper. Whisk egg whites and sugar to egg whites. Mix the egg yolks and the flour and the cocoa and mix with the almonds. Stir a tablespoon of dough with the melted butter and also pull it under the dough. Pour the dough in the mold and bake for about 8-10 minutes. Let cool down.

Black currant mousse

500 g redcurrant puree¹ (homemade or finished product click *)
9 leaves gelatin
110 g of sugar
320 g cream 35%

Soak gelatine in ice-cold water. Then heat a third of the currant with half of the sugar in a small pot and dissolve the softened gelatin. Mix with the remaining puree. Stir the cream with the remaining sugar. One third of the cream carefully under the currant puree. Then remove the remaining whipped cream.

¹ For the home-made currant puree, boil about 750 g of fresh or frozen blackcurrants and sweep the fruit mass through a sieve or (easier;) through a „Flotte Lotte“ *.

construction

1 glass of currant jelly (finished product or homemade)

Lay the bottom of a 20 cm diameter Springform with baking paper. The edge should be lined with cake edge foil * (then the cake can later be better and more beautiful from the mold). Place the chocolate biscuit in the middle, spread thinly with currant jelly, and then spread the frozen mascarpone hemispheres. Carefully spread the currant cream over it (be careful not to create any gaps) and smooth the surface. Now place the cake until the day of serving in the freezer. I leave them but only in the 'normal' refrigerator fixed and then freeze them.
Before serving

70 g of mascarpone
Abrasion ½ organic lemon
30 g of sugar
100 g whipped cream 35%

Currant mascarpone cake decoration 1

On the day you want to serve the cake, take the frozen cake from the freezer. Warm the rest of the currant jelly slightly so that it becomes slightly more liquid and distributes it in the middle of the cake. Then stir the mascarpone, the lemon peel and the sugar. Stir the cream and pour into the prepared mascarpone cream. Fill it with a decorating tip and decorate the edge of the cake with the mascarpone cream.

Currant-mascarpone cake decoration2

Note: The pretty red / white effect of the cake looks the most beautiful on the first day. When it is longer, the white mascarpone hemispheres are colored a little pink by the redcurrant. But this does not stop the taste, of course, and still looks pretty :-)!

The best time to serve the cake is when it's just defrosted.

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