

## Raspberry Cake with white Chocolate Mousse

I made this cake with an 18 cm round form. A 20 cm form would also work.

### Marzipan Biscuit

- 50 g Marzipan paste
- 20 g almonds
- 65 g sugar
- 1 egg yolk
- 1 egg
- 2 egg white
- 45 g flour

Either Grate or slightly warm up the marzipan paste (so it is easier to mix in). Preheat the oven to 180 degrees Celsius (top and bottom heat).

Mix the marzipan, the almonds and sugar. Add the egg and the egg yolk and mix until light and foamy.

In another bowl mix the egg white and the remaining sugar until stiff. Add 1/3 of the stiff egg foam to the egg yolk mix and fold in. Sift the flour over the mix, add the remaining stiff egg foam and gently fold in.

Fill mixture into the spring form and bake at 180 degrees Celsius for 20 minutes. Leave out to cool off.

### Raspberry puree

- 400 – 500 g raspberries (fresh or frozen)
- 35 g icing sugar
- (keep some raspberries for later)

Mix raspberries and the sugar with a hand held blender (or such). Pass mix through a sieve to get rid of the seeds. Weigh the raspberry puree - 250 g are needed for this recipe – it will be used for the mousse, the base of the cake and the glaze layer later.

### White chocolate mousse

- 50 g milk
- 5 g sugar
- 2 leaves of gelatine
- 150 g white chocolate or white chocolate glaze (finely chopped)
- 180 g whip cream

Soak the gelatine in ice cold water for 5 minutes. Bring the milk together with the sugar to a boil. Remove the pot from the stove and dissolve the gelatine. Add the finely chopped chocolate to the mix. Ensure the chocolate dissolves.

Let the crème cool off to room temperature. Beat the whip cream and fold into the crème.

Cut the Marzipan biscuit into 2 halves (top and bottom). Take to lower half and spread some of the raspberry puree on the upper side. Place a cake ring around the lower half of the marzipan biscuit. Spread some raspberries on the cake base.

Pour the white chocolate mousse onto the cake – smoothen the surface. Cover with the top part of the marzipan biscuit. Place the cake in the fridge.

### **Raspberry mousse**

- 180 g raspberries puree
- 3 leaves of gelatine
- 1 egg white
- 35 g sugar
- 120 g whip cream

Soak the gelatine in ice cold water for 5 minutes. Heat up 1/3 of the raspberry puree and dissolve the gelatine. Slowly keep adding more raspberry puree until all puree is used up.

Whip egg white and sugar until stiff. Also whip the cream until stiff.

Assemble the mousse by folding the beaten egg white and then the whip cream into the raspberry puree.

Now add the raspberry mousse on top of the marzipan biscuit as additional layer to the cake.

Store the cake in a cool place for at least 4 hours.

**Note:** *The cake got very high and I added some more height to the cake ring by adding a cake collar band. If you are baking the cake using the form with 20 cm diameter this will not be required.*

### **Raspberry glaze**

- 50 g raspberry puree
- Juice from ½ lemon
- 25 ml white wine
- 50 g jam setting sugar (gelling sugar) 2:1

Add all ingredients into a pot and boil for a few minutes. Once the glaze is almost cooled off, brush it onto the thickened raspberry mousse. Store the cake in the fridge again.

### **Final Touches**

Remove the cake ring from the cake. Beat 80 g whip cream. Rasp 50 g white chocolate coarsely. Spread the whip cream around the lower part of the cake. Press the chocolate rasps evenly against the whip cream. Also spread some white chocolate rasps onto the outer ring of the raspberry glaze. Add fresh raspberries.

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*Inspired by Matthias Ludwigs*