

## Raspberry Orange Chocolate Mousse Cake

Serves 8

by Rozanne Stevens



This is an incredible easy to make but elegant dessert for a dinner party that I got from my friend Margaret. A few top quality ingredients go a long way to create a decadent chocolate delight. The winning combination of dark chocolate, orange and raspberry is the perfect way to end a meal. Can be made in advance to relieve some of the entertaining stress!

300g dark chocolate, broken into pieces  
150g butter  
5 eggs  
50g caster sugar  
zest of 1 orange  
150 raspberries, frozen

### Method:

- Preheat the oven to 180°C. Line a 20cm springform cake tin with baking parchment and grease well.
- Place the butter, orange zest and chocolate into a glass or metal bowl over a pot of simmering water. Gently melt and stir well.
- With an electric mixer, beat the eggs and sugar together until it expands and forms a pale, fluffy mousse.
- Pour the chocolate mixture into the eggs and beat well.
- Pour the chocolate mousse into the prepared cake tin. Evenly scatter the raspberries over the chocolate, allowing them to sink in.
- Bake for 20-25 minutes until just set. Allow to cool completely in the cake tin before turning out.
- Cut into slices and serve with whipped cream if desired.