

CHOCOLATE GATEAU

Ingredients:

Chocolate sponge cake -2
Whip Cream - 1 Tin
Nuts - 2 ozs

For Chocolate sponge Cake

Ingredients:

Eggs - 4
Icing Sugar - 6 ozs
Baking Powder 1 tsp
Flour 5 ozs
½ Tsp Lime Juice
Vanilla ½ tsp
Cocoa Powder 1 tbl

Method:

Beat whites & yolks well together for about 15 minutes. Add sugar little at a time (6 to 8 minutes) Mixture must be a thick batter. Fold in essence & lastly fold in sifted flour with cocoa & baking powder. Pour into a pan & bake it. (425 Degree to 450 degrees)

To Assemble:

Sandwich the cake into two portions. Then arrange one layer onto the bottom of the dish, then add the butter icing onto it. Whip the cream and pour onto it. Then set the other layer of the chocolate sponge. Pour the balance mixture onto it. Then lastly pour the chocolate cream on top & decorate with roasted nuts.

Chocolate cream:

2 oz cocoa or more
Eggs -3 (2 egg whites to beat)
1 lbs icing sugar
½ cup sugar
½ cup milk (condensed milk- 2 tsp water)
½ lb butter
Vanilla ½ tsp

Method:

Mix cocoa, sugar and milk together. Cook till it thickens. Remove from fire and add yolks little at a time. Cook a few more minutes on a low flame stirring all the time to cool it. Beat butter and icing sugar. Add flavoring. Lastly beat in the stiffly beaten whites of two eggs.