

# Chocolate Praline Mousse Cake

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**Author:** recipebyrosie

*It's got the melting softness of nutty praline in a light and airy chocolate mousse with most delicate, moist chocolate sponge which literally melts in your mouth. Then you get the thick, indulgent chocolate ganache which runs down the sides for a triple layered cake that tastes like luxury box of chocolate.*

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## Ingredients

### Chocolate Cake

- 280g self rising flour
- 60g cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 150g light brown sugar
- 360ml dairy free milk + 1 tsp vinegar
- 100g dairy free yoghurt
- 120g light olive oil
- 80g dairy free cream
- 1 shot espresso

### Chocolate Mousse Layer

- 200g dark chocolate
- 540ml dairy free cream
- 50g praline paste\*\*

### Chocolate Ganache Layer

## Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease a springform pan (approx 22cm)
3. Mix together milk and vinegar - set aside to thicken to form a buttermilk (soya milk works best here!)
4. Once thickened pour into a large mixing bowl and then add in the sugar, oil and yoghurt.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until just combined.
7. Combine the cream and espresso then pour over the top of the batter. Gently mix it in until smooth.
8. Pour the batter into the tin and then bake for 25-30 mins (or until well risen and cooked through)
9. Whilst the sponge is cooling make the mousse layer. Place the chocolate into a bowl and then melt half of the cream to boiling.
10. Pour the boiling cream over the chocolate and let it sit for a minute to melt. Add in your chocolate hazelnut spread and mix into a smooth chocolate ganache.
11. In a separate bowl, whisk the remaining cream until stiff peaks form.

- 200g dark chocolate
  - 270ml dairy free cream
12. Pour the chocolate into the cream followed by the praline paste. Gently fold together.
  13. Spread evenly over the top of the chocolate cake layer and refrigerate for 6 hours, or overnight.
  14. Make another batch of ganache and leave to cool to room temperature. Pour this over the moose layer and then pop back into the fridge briefly for the ganache to set.
  15. Serve with a dusting of chocolate.

## Notes

\*\* 300g nuts

200g caster sugar

50g water

Heat water and sugar at high heat in a pan until it bubbles.

Add the nuts and lower the heat to medium, stirring continuously.

When the nuts start to caramlise, remove from the heat.

Transfer to a lined baking sheet and leave to set.

Once set, break the nuts into chunks and transfer to a high powered blender. Blend into a smooth paste.

