

Neopolitan mousse cake



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A soft vanilla cake base layered with fruity strawberry and rich chocolate mousse for all the nostalgic flavour of the Neapolitan ice cream.

Ingredients

Sponge

- 280g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 250g light brown sugar
- 280g dairy free milk + 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 100g vegetable oil
- 2 tsp vanilla extract

Strawberry Mousse Layer

- 100g dairy free white chocolate
- 270ml dairy free cream
- 150g strawberries
- 1 tsp pink food colouring, optional

Chocolate Mousse Layer

- 100g dark chocolate

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 remaining wet ingredients.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until just combined.
7. Pour the batter into the tin and then bake for 25-30 mins (or until well risen and cooked through)
8. Once the sponge is cooled make the strawberry mousse layer.
9. In a saucepan over medium heat add the strawberries, gently mash with a fork, letting them simmer. Remove from the heat and transfer to a blender and blend into a smooth puree. Set aside.
10. In the bowl of a stand mixer or using a hand electric whisk beat the cream until stiff peaks start to form. Add in the strawberry puree, melted chocolate and pink food colouring and gently whip until well combined.
11. Spread the strawberry mousse on top.

- 270ml dairy free cream
- 30g fine dark cocoa powder

Chocolate Ganache Topping

- 200ml dairy free double cream
- 220g dark chocolate

12. Next make the chocolate mousse (you can use the same bowl as the strawberry mouse!). Whisk the cream until stiff peaks start to form. Add in the melted chocolate and cocoa powder and gently whip until well combined.
13. Spread the chocolate mousse on top of the espresso mousse and leave to set overnight.
14. The next day make the ganache by heating the cream to boiling. Drop the chocolate into the cream and set aside for the chocolate to melt. Mix into a ganache.
15. Pour the ganache on top of the mousse.

