



Heart-shaped cake

30'
Hands on

3 hours'
Hands off

6-8
Portion(s)

2
Difficulty



Method

For the mousse

- On a [bain-marie](#), add the water, sugar, yolks, and mix with a hand whisk for 3-4 minutes, until the mixture turns white and fluffy. Remove and set aside to cool.
- Add the melted couverture into the milk chocolate couverture and mix.
- In the [bowl](#) with the eggs, add the chocolates alternately with the [whipped cream](#), and mix softly with a spatula until the ingredients are homogenized.
- Add the mixture into the [heart-shaped silicone mold](#). Spread the wild cherry spoon sweet on top.
- Cut the vanilla cake in the shape of the silicone mold and place it on top of the rest of the ingredients. Transfer it into the freezer to chill well.

For the coating

- Place a [pot](#) over low heat.
- Add the cocoa butter and let it melt. Be careful not to boil it!
- Remove from the heat and add the white chocolate couverture. Mix until it melts.
- Transfer into a dosing container, add the [food coloring paste](#), and beat with an immersion blender.
- Transfer to the special spraying gun, color your cake, and [serve](#).

Ingredients

For the mousse

- 10 g water
- 50 g granulated sugar
- 2 egg yolks, of medium eggs
- 100 g chocolate couverture, melted
- 100 g milk chocolate couverture, melted
- 230 g [whipped cream](#), lightly beaten

For the coating

- 200 g butter, cocoa
- 200 g white chocolate couverture, melted
- 1/2 teaspoon(s) [red food coloring paste](#)

To assemble

- 50 g [cherry spoon sweet](#)
- sponge cake, vanilla

Διατροφικός πίνακας

Nutrition information per portion

711 Calories (kcal)	57.0 Total Fat (g)	33.0 Saturated Fat (g)	43.0 Total Carbs (g)
36%	81%	165%	17%
38.0 Sugars (g)	6.8 Protein (g)	1.1 Fibre (g)	0.42 Sodium (g)
42%	14%	4%	7%