



Festive tiramisu cake with white chocolate mousse

A delicious and gorgeous recipe by the amazing Eefsfood!

Christmas is around the corner and that calls for a delicious festive dessert. For our collaboration with Eefsfood Eefje got working on a real showstopping recipe especially for our DLShoppers, which you can conjure up on the table at the end of a Christmas dinner. We think this festive tiramisu cake with white chocolate mousse definitely succeeded.

Boodschappenlijstje



**FunCakes Mix for Cookie & Pie Crust
500g**

F10170
€3.59



**Callebaut Chocolate Mousse White
800g**

CB239003
€21.89



Patisse Baking Frame Adjustable

P2168
€10.49



Callebaut Chocolate Callets Dark 1kg

CB424737
€24.15



FunCakes Almond Flour 350g

F54630
€14.35



FunCakes Acetate Foil 8cmx20m

F83110
€7.25

Eefje looked around our website to her heart's content for inspiration for a delicious recipe that she wanted to make especially for us. For a baking fanatic like Eefje, this is a risky task, because she saw all kinds of delicious treats! From decorations to decorating tips and from cake pans to baking mixes. She saw that Callebaut (her favourite chocolate to work with) also has a mix for a chocolate mousse. So that turned into one of the basic ingredients. Then, she came up with the idea to make a sweet cookie & crust cake. Topped with chocolate chips, this always makes a creation super festive. That's how everything came together for this recipe.

Treat this recipe mostly as inspiration. You can vary with so many different flavours. What do you think about making a fruity version? In stead of coffee and Tia Maria, you can use limoncello and instead of the chocolate topping you can use fresh fruit like strawberries and raspberries.

INGREDIENTS

- Base:
- 250 grams of [FunCakes Special Edition Mix for Sweet Cookie & Crust](#)
- 75 grams of creambutter, cold in cubes
- 1/2 middle large egg

- Spijs:
- 40 grams of [almond flour](#)
- 20 grams of granulated sugar
- 1/2 middle large egg

Mousse:

- 135 grams of [white Callebaut chocolate mousse powder*](#)
- 165 ml (whole) milk
- 1 table spoon Tia Maria*
- 1 espresso shot

- Topping:
- 60 grams of [dark chocolate callets](#)
- [edible gold confetti](#) or other sprinkles
- [white chocolate curls](#)
- [cocoa powder](#)

- Other necessities:
- [baking frame*](#)
- [hand-](#) or [food processor](#)
- [baking plate](#)
- 2 sheets of [parchment paper](#)
- small [palette knife](#)
- [acetate roll](#) of at least 8cm high

STEPS

- Grease the inside of the baking frame with a bit of butter. Then, dust it with some flour. Put the frame on a baking plate with a piece of parchment paper inbetween.
- Now, make the dough by mixing the special edition mix for sweet cookie & crust with creambutter and egg. Divide the dough evenly in the frame. Grind the almond flour with sugar and half an egg to a smooth paste. Divide this over the bottom up to 1.5 cm from the edge.
- Preheat the oven at 170 degrees convection oven (heated top and bottom). By preheating the oven after making the dough, the dough can rest on the counter for a bit. When the oven is preheated, put the sweet cookie & crust into the oven. Bake it well for 30-32 minutes.
- After cooling for 15 minutes, carefully take off the baking frame. First, run a thin knife along the frame to make sure the dough doesn't stick. Rinse the frame clean and dry it. Then, poke holes in the cake with a thick skewer, knitting needle or thermometer about 1cm from the edge. Don't poke all the way to the bottom but about halfway from the bottom. Mix the espresso with the liqueur or syrup and sprinkle it generously on the cake. You can do this easily with a kitchen brush.
- When the cake has almost cooled off, cut a long piece of acetate roll. Put this upright around the cake. Let the shape lower around this again.
- Make the chocolate mousse according to the packaging. Mix it for 5 minutes on high speed. Scoop the mousse into the frame and smooth out the top. Put it in the fridge for at least 4 hours, preferably for a whole night.
- Afterwards, melt the dark chocolate au bain Marie. Take a big cutting board or small baking plate with a piece of parchment paper on it. Pour the melted chocolate on top and smoothen it out with a palette knife. Sprinkle it with edible confetti. Put it in the fridge until you're going to use it.
- When you want to finish the cake or serve it, take the baking frame off the cake. It's possible that this is a bit rough. In that case, push the cake out of the frame from the bottom instead of from the top. You can also pull off the acetate roll. Run a hot and dry palette knife along the mousse to make it even tighter. Decorate the top with the white chocolate curls, cocoa powder and the self made chocolate flakes.
- Want to make it extra festive? Put a few sparklers in the cake when you serve the cake on the table. Bon appetit!

*According to the packaging, the mousse only needs to stiffen up for two hours. For this cake however, let the mousse stiffen up for at least 4 hours. It's best to make this cake one day in advance.

*Rather not use or drink alcohol? Omit the Tia Maria. You can replace it with a delicious syrup that you use for in your coffee.

*The measurement of the frame obviously influences the result. I used a small one that's about 10 cm in width and 18,5 cm in length. If you have a bigger frame that's for example 27 by 12 cm, you'll have to double the recipe. There are also sizes inbetween and you can also bake it in a round frame



that's about 18cm for example. You can also make mini's that you can serve per person as a pastry. Try to keep in mind the proportions.