

MANGO MOUSSE CAKE

Ingredients

Sponge:

- 2 eggs
- 67g sugar
- ½ tsp vanilla
- 65g plain flour
- ½ tsp baking powder
- 1/3 cup mango juice

Mousse:

- 3 tsp gelatine
- 3tbsp cold water
- 400ml double cream
- 250g mascarpone cream
- 50g sugar
- 265g mango puree
- few drops of orange food colouring (optional)

Mango and Jelly layers:

- 3 honey mangoes (thinly sliced)
- 80g mango/pineapple/peach jelly
- 400ml boiling water

Instructions

- Preheat oven to 165c; grease and line a 7" cake tin
- Divide egg whites and yolks in two separate bowls. Beat eggs whites until stiff peaks form and set aside.
- Add sugar and vanilla in the yolks and beat them until pale and fluffy. Add flour and baking powder and mix them with a spatula until incorporated.
- Pour the batter into prepared pan and bake for 25 minutes, or until the skewer comes out clean.
- Let it cool completely, then take it out of pan and clean the pan because we are going to set our mousse in the same pan. Line the bottom of the pan with cling film and use a heavy-duty foil to line the sides of the pan up high.

- Place the cake in the pan and prick it with a fork. Evenly pour mango juice on top so the cake can absorb it all.
- For the mousse, mix gelatine with cold water and set aside. Add double cream and sugar in a large bowl and beat until stiff peaks form. Add mascarpone cheese and beat until fully combined. Add the mango mousse and food colouring and mix until everything is well combined. Warm the gelatine in the microwave and pour it over the mousse and mix with a spatula.
- Drop the mousse on the cake in dollops and evenly spread it around. Chill the mousse in the fridge for about 6 hours.
- Next, slice mangoes very thinly and place on top of the mousse like shown in the video, until there is no place left to add more slices. Chill it again for about 30 minutes.
- Make the jelly by adding jelly powder and boiling water in a bowl and mixing it until all the powder has dissolved. Add a couple of ice cubes to cool the jelly down. You must move fast from here because after adding the ice cubes some jelly will start to set straight away.
- With a ladle, start pouring the jelly on top of the mango layer making sure its even all around. Refrigerate for an hour so that all the layers are nice and chilled before serving.
- Take the cake out of the pan on a serving dish by losing the edges with a knife.
- Slice and serve!