

## **Suzy's Chocolate Mousse Cake GF**

12 eggs separated (if using pasteurized eggs, check amounts according to manufacturer's recommendation. Mine was 8 whites per cup of egg whites; 12 yolks per cup of egg yolks), so although the recipe calls for 12 separated eggs, I used 2 cups of pasteurized whites since it's not precise and I wanted lift. If using real eggs, 12 whites is fine.

1/2 cup sugar with whites;

1/2 cup sugar with yolks

500 grams (3 cups + 1 tablespoon if using chocolate chips) (17.5 ounces) semi sweet or dark chocolate

2 tablespoons orange juice

Directions:

Preheat oven to 350 F/180 C.

Whip egg whites with half a cup of sugar till stiff. Remove from mixer and place in bowl. In same mixing bowl (no need to wash out) place egg yolks and whip with half cup of sugar till thickened and lighter in color about 5 minutes or so. Set aside and place chocolate in microwave bowl with orange juice. Melt in microwave, trying to stir after 1 minute, add time in 30 second intervals but stop and stir at each point. Do NOT overheat them. Chips will not look completely melted even if soft so stir till the mass is smooth. Place whites with yolks and whisk in mixer gently just till combined then add chocolate and whisk just till incorporated. Mixture should be quite thick.

Take a springform pan and place a round of parchment paper on bottom (or lightly grease bottom of pan) and place 1/3 of mixture in spreading evenly on bottom of pan. Place in hot oven and bake approximately 20 minutes or till cake base rises a bit. Remove and cool on wire rack. This will fall/deflate somewhat, that's correct. Let cool completely. When cold, place rest of mousse mixture on top of base and smooth all about. Cover carefully, try not to let cover touch mousse top. Freeze in pan till ten minutes before serving. Slice into thin slices, this is very rich.