

Frosty Chocolate

Cuisine: N/A

Recipe Type: International

Cooking Time: 25 Mins

Serving: 9 Peoples

Ingredients:

- chocolate cake:, 0
- 1/3 cup Flour, 40 g
- 1/4 cup Sugar, 50 g
- 2 tsp Cocoa powder, 15 g
- 1/4 Baking powder, 1 g
- 1/8 tsp Bicarbonate of soda, 0.5 mL
- 2 tsp Margarine, 10 g
- [Nestlé® Docello® Chocolate Mousse](#) Dessert Powder, 111 g
- Sour Cream, 250 mL
- Milk, 250 mL
- Vegetable Oil, 125 mL
- Water, 125 mL
- 4 Egg, s 200 g
- *The batter is very thin so be sure to use a cake tin that will not allow it to leak., 0
- Chocolate Mousse Ice Cream:, 0
- Milk, 900 mL
- [Nestlé® Docello® Chocolate Mousse](#) Dessert Powder, 440 g
- Pre-made meringue, 0

Nutritional Information:

- Energy (kcal)*284 kcal*
- Protein (g)*13 g*
- Fats, total (g)*21 g*
- Carbohydrate, total (g)*54 g*
- Sugars, total (g)*40 g*
- Fats, saturated (g)*14 g*
- Fiber, total dietary (g)*6 g*
- Sodium (mg)*483 mg*
- Calcium (mg)*232 mg*
- Cholesterol (mg)*111 mg*
- Iron (mg)*1 mg*
- Vitamin A, IU*533 IU*
- Vitamin C (mg)*2 mg*
- Vitamin D (µg)*87 IU*

Procedure:

1 Chocolate Cake:

2 1. Preheat the oven to 175°C.

3 2. In a food processor blend all the dry ingredients and the margarine until a fine powder forms.

4 3. In an electric mixer add the wet ingredients and mix until combined.

5 4. Slowly add the dry ingredients and Nestlé® Docello® Chocolate Mousse Dessert Powder to the wet ingredients and beat on a medium speed for 4 minutes.

6 5. Pour the cake mixture into 2 greased leak-proof tins and bake for 45 minutes.

7 Chocolate Mousse Ice Cream:

8 1. Mix together the milk and Nestlé® Docello® Chocolate Mousse Dessert Powder in a bowl until combined.

9 2. Add to an electric mixer and beat on low for 2 minutes and turn up to high speed for 5 minutes.

10 3. Transfer to your ice cream machine and churn as per manufacture instructions.

11 Assembly:

12 1. Layer the chocolate cake and ice cream into round molds lined with cling wrap. Cover and place in the freezer for 4 hours.

13 2. Remove from the molds and flip over; coat in the meringue mixture over each cake and ice cream.

14 3. Place in a preheated oven at 250°C for 2-3 minutes or until the meringue has browned. You can also use a blow torch to lightly brown the outside of the meringue.