

Marvelous Coffee - Chocolate

Ingrédients

- 150g egg whites
- 150g granulated sugar
- 150g icing sugar
- 30g cocoa
- 700g heavy cream
- 50g icing sugar
- 30g Trablit
- 150g mascarpone

Préparation

1. Start whisking the egg whites.
2. Separately, mix the two types of sugar.
3. When the egg whites begin to stiffen, gradually add the sugars (wait for each spoonful of sugar to be well incorporated into the whites before adding a new one).
4. Once all the sugar is incorporated and the meringue is firm, smooth, and shiny, add the unsweetened cocoa powder and gently fold it in using a spatula.
5. Once the meringue is homogeneous, pipe three circles of 18cm in diameter on a baking sheet lined with parchment paper.
6. Place in the preheated oven at 100°C for about 1h.
7. When the meringues have cooled, prepare the whipped cream: start by beating the cream.
8. When it starts to stiffen, add the icing sugar, then the mascarpone, and finally the Trablit.
9. If you don't have any, you can use coffee extract or even a very strong coffee, but in this case, I don't know the quantities, so add the coffee gradually, tasting the whipped cream with each addition.
10. Keep the whipped cream in the refrigerator while waiting for assembly.
11. Assembly: QS of chocolate shavings Optional: chocolate decorations (I made chocolate circles of two different sizes to decorate my cake).
12. On the first meringue sheet, pipe coffee whipped cream.
13. Cover with a second meringue sheet, again with whipped cream, then cover the whipped cream with chocolate shavings.
14. Finally, place the last meringue sheet and then cover the whole cake with whipped cream.
15. Sprinkle the surrounding area with chocolate shavings, then decorate as desired: with chocolate, meringues, whipped cream... and enjoy!
16. ;-) (The cake must of course be kept in the refrigerator).