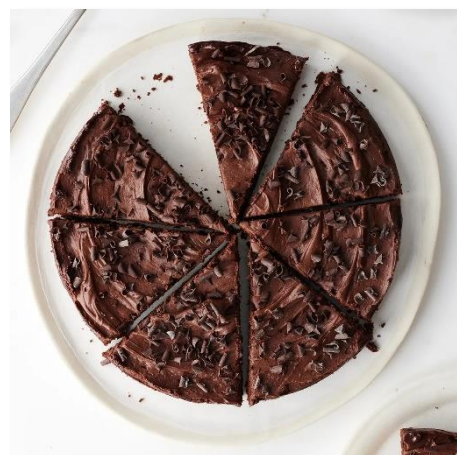# Chocolate Mousse Cake

Makes one 23-cm cake

- 300 g) dark chocolate, preferably 60 to 70% cacao
- 90 g unsalted butter
- 6 large eggs, separated
- 90 g sugar
- Chocolate shavings, for decoration (optional)

1. Preheat the oven to **180°C**. Line the bottom of a 23-cm springform pan with parchment paper.
2. Break up or chop the **chocolate** and place it in a heatproof bowl with the **butter**. Set the bowl over a saucepan of barely simmering water and allow the chocolate and butter to melt, stirring occasionally. When everything has melted, remove from the heat and let cool to room temperature.
3. Put the **egg yolks** in a large bowl.
4. In the bowl of a stand mixer fitted with the whisk attachment, whip the **egg whites** to very firm peaks, **about 5 minutes**.
5. When the melted **chocolate mixture** has cooled, add it to the **egg yolks,** along with the **sugar**, and whisk well.
6. Using a rubber spatula, stir about ⅓ or less of the egg whites into the chocolate mixture to lighten it. Carefully spoon another ⅓ of the egg whites on top of the chocolate mixture and gently fold them in. Add the remaining whites and fold them in just until incorporated.
7. Transfer half of the batter to another bowl and set aside in the refrigerator.
8. Pour the remaining batter into the prepared pan and **bake for 20 minutes**: it will turn into a soft, moist cake. Remove from the oven and let cool completely in the pan.
9. When the cake has reached room temperature, pour the reserved chocolate mousse on top of it. Refrigerate the mousse cake, uncovered, for **at least 2 hours, or overnight**, until set.
10. When you're ready to serve, run a sharp thin-bladed knife around the cake's edges and then remove the sides of the springform pan. Peel the paper from the bottom, and place the cake on a serving platter. Serve cold, decorated with chocolate shavings, if desired.
11. Leftover cake will keep in the refrigerator, wrapped in aluminum foil, for a couple of days.