



Chocolate Fraiser Cake

A chocolate fraiser cake combines the classic elegance of a fraiser (strawberry) cake with the rich flavour of chocolate, creating a dessert that is both visually stunning and absolutely delicious. The layers of light, airy sponge cake, creamy mousse filling and fresh strawberries are enhanced by the addition of that chocolate flavour. It's a winning combination!

Ingredients

20cm chocolate cake, use your best chocolate sponge recipe for this.

Chocolate mousse

300g dark chocolate (chopped)
500g double cream
1.5 tsp vanilla bean paste (or extract)
50g caster sugar (optional)

Filling

200g strawberries
1-2tbsp strawberry jam

Decoration

400 to 600g Strawberries

Serves:

Preparation time:

Cooking time:

Method

To make the chocolate mousse, first make a batch of chocolate ganache. Heat 300g double cream until it starts to boil. Place the chopped chocolate in a heat proof bowl. Pour the cream on top. Cover for a few mins then mix to create a smooth ganache. Cover the ganache with cling film, touching the surface of the ganache. Let it cool completely. Save 150g of the ganache to top the cake. The rest will be used to make the mousse.

For mousse, whip the rest of the cream with vanilla and sugar to soft peaks. Once the ganache is cooled to room temperature, fold the whipped cream into it in 2 to 3 batches. Take your time as you fold the cream into the ganache to make sure not to knock too much air out. You want your chocolate mousse to be as light and fluffy as possible. This is your simple chocolate mousse to layer your chocolate fraiser cake.

To assemble, line a 25cm loose bottom cake tin or cake ring with acetate strip on the sides and baking paper at the bottom. If you don't have acetate, line the sides with baking paper. Place a 20cm sponge at the base, in the middle of cake ring. Cut some strawberries in half and use them to fit between the sponge and the cake ring.

Chop about 150-200g strawberries and fold in 1-2tbsp of strawberry jam with it. Pipe some mousse along the edges of the cake ring/cake tin covering the strawberries. Pour the chopped strawberry and jam mix in the middle. Then spoon as much mousse needed to cover the strawberries and then smooth the top.

Let it set in the fridge for 4-5 hours. Then take it out of the fridge and pour the reserved 150g cooled chocolate ganache on top. Return it to the fridge for another few hours to set. When all the layers are set, take it out of the fridge. Unmould the cake from the tin/ring. Slowly remove the acetate from the sides.

Decorate with more strawberries and enjoy!