



Summer Berry Neapolitan Charlotte

This light, delicious summer dessert would look glorious as the centrepiece of an alfresco dining table. Decorated lavishly with every kind of summer berry, it balances rich chocolate sponge and delicious set mousse with the sweet, tangy tastes of fresh seasonal fruit.

For the chocolate cake

One 15cm layer of your fave chocolate cake recipe

For the berry mousse

300g frozen berries (as they are cheaper)

75g caster sugar

4 platinum grade gelatine leaves

200g double cream (lightly whipped)

For the Chantilly cream

300ml of double cream

30g caster sugar

50g mascarpone

2tsp vanilla bean paste

For decoration

A pack of sponge fingers

75g chocolate (melted)

Loads of berries for decorations

Serves: 10

Preparation time: 15- 20 mins

Baking/cooking time: 10-15mins

Method

For the charlotte, dip the top 2-3cm of the sponge fingers in melted chocolate and place them on a lined sheet. Transfer to the fridge to set.

Berry Mousse

To make the mousse, heat the berries with sugar and bring to a boil. After about 5mins, take the pan off the heat and blend to make a smooth purée. You can sieve the purée to get rid of any seeds. Soak the gelatine leaves in cold water for 5-10mins. After that, squeeze the water and add them to the warm pureed berries. Mix well and let it cool to room temperature. Then, fold in the whipped cream.

Chantilly cream

Whisk all the ingredients together to a stiff peak and keep it in the fridge until needed.

Assembly

Line the sides of a 20cm loose bottom cake tin with acetate or baking paper. Place the chocolate sponge inside. Arrange the chocolate dipped sponge fingers around the cake, making sure the chocolate dipped sides are pointing towards outwards and upwards. Pour the mousse on top of the sponge and place in the fridge for 3-4 hours to set. Then, take it out of the fridge and spread the Chantilly cream on top. Smooth with a pallet knife. Then, decorate with any and every kind of berry you can lay your hands on!