

# Chocolate Mocha Layer Cake



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Makes one 20x30cm cake

Prep time: 40min

Cook time: 1h 40min

Total time: 2h 30min

Difficulty: Intermediate

Category: Cakes

Be careful with the meringue layer of the cake. If you overbake it, it will dry out and crumble once you try to cut it in half. This cake needs to be chilled over night before cutting and serving.

## For the Meringue layers:

### Ingredients

5 egg whites  
pinch of salt  
250g caster sugar  
1 tablespoon cornflour  
1 tablespoon lemon juice

### Directions

Preheat the oven to 125°C. Line a 30x40cm baking sheet with parchment paper.

In clean dry mixing bowl, combine egg whites and salt. Beat egg whites until frothy and then gradually start adding caster sugar. Beat on high speed until stiff peaks form, about 4 minutes. Add cornstarch and lemon juice and beat on high speed for 2 minutes. The mixture should be stiff, silky and shiny.

Spread the meringue mixture evenly onto baking sheet. Try to smooth out the surface as much as you can using a spatula. Bake for approximately 90 minutes. Once the meringue is done allow it to cool completely before removing parchment paper. Then cut it in half horizontally so that you get two meringue layers, 20x30cm each.

## Basic cream filling:

5 egg yolks  
6 tablespoons sugar  
20g vanilla sugar  
9 tablespoons cornflour  
1 liter milk  
1 vanilla pod, seeds scraped out  
200g butter, at room temperature

## For the chocolate hazelnut filling:

150g dark chocolate, melted  
80g toasted hazelnuts, roughly chopped

## For the white chocolate mocha filling:

## Ingredients

100g white chocolate, melted  
1 1/2 tablespoons instant coffee  
1 tablespoon dark rum

## Directions

Whisk together egg yolks, sugar and vanilla sugar until light and frothy. Add cornflour and a few tablespoons of milk. Mix well until you get a smooth mixture. Pour the rest of the milk into a saucepan. Add vanilla seeds and vanilla pod and cook until it starts to boil. Remove vanilla pod and pour the egg yolk mixture into hot milk. Cook on low heat, whisking continuously, until it thickens. Remove from heat and allow to cool completely. Cream butter in your stand mixer and mix it into cream filling. Divide the filling into two equal parts.

Mix melted dark chocolate and chopped hazelnuts into one half of the filling. Dissolve coffee in a tablespoon of rum and stir it into the other half of the filling. Add melted white chocolate and combine.

## For the mocha whipped cream:

### Ingredients

300ml heavy whipping cream  
10g vanilla sugar  
1 teaspoon instant coffee

### Directions

In a bowl, combine heavy cream, vanilla sugar and coffee powder. Whisk until soft peaks form.

## Assembly:

Place one meringue layer on a serving plate. Spread white chocolate mocha filling over it and top with another meringue layer. Spread the chocolate hazelnut filling over. Top with mocha whipped cream and spread thin layer of the cream over the sides of cake. Sprinkle with chopped chocolate if desired.

Chill the cake over night before cutting and serving.