



Nonna's Chocolate Party Cake

1x large, round vanilla sponge cake (that is either home-made, packet mix or store bought) cooled completely and sliced into even layers. I slice layers quite thin to have a total of 6.

4 eggs at room temperature and separated

Pinch of salt

1 tsp vanilla extract

230g dark chocolate

½ cup sweet sherry

Chantilly Cream

600ml thickened cream

2 tbsp icing sugar

1 tsp vanilla extract

Toasted slivered almonds for decoration

1. Line a deep bowl or cake tin with plastic wrap (try and choose one that is close to the same size as the cake)
2. Melt the chocolate in a large glass mixing bowl, over a pan of simmering water
3. Take the chocolate mixture off the heat and whisk in 4 egg yolks, the sherry and the vanilla essence
4. In another clean, dry mixing bowl, beat the 4 egg whites with a pinch of salt until stiff peaks form
5. In two batches, gently fold the egg whites into the chocolate mixture. It should feel very airy, almost like a chocolate mousse
6. Now assemble the cake – start with a layer of sponge in the base of the lined cake tin or bowl, then pour some chocolate mixture over the top. Continue this process until all layers have been coated in the chocolate
7. Store in the refrigerator overnight to ensure the cake has set
8. Chantilly cream can be made straight away and kept in the refrigerator to save time – add all ingredients into a small mixing bowl and beat on high until the consistency is thick and stiff
9. The next day, invert your cake onto a plate or board and use a spatula to cover it in a thick layer of the Chantilly cream. Top with almonds for decoration
10. Store in the fridge until you are ready to serve

****NOTE****

If you want to experiment, try different coloured and flavoured cakes. A chocolate cake will turn it into a chocoholic's dream! An orange cake will create a truly sensational jaffa flavour... the possibilities are endless!