

**Dark Chocolate Mousse Cake**

1tbsp ground almonds – plus extra for dusting the stone

300g dark chocolate (min 70%)

275g caster sugar

165g unsalted butter

5 large eggs

Icing sugar or gold dust to finish

- 1 Preheat oven 180/gas 4. Brush or rub the stone with a little melted butter and then dust with ground almonds – shake off any excess
- 2 Melt chocolate, butter and sugar together. In another bowl whisk eggs with ground almonds
- 3 Fold eggs into chocolate mixture and stir well until mixed and thickening.
- 4 Pour into a lined stone and bake 35-40mins
- 5 Leave to cool, when ready to serve brush with gold dust or icing sugar