# STÄDTER®

# Chocolate mousse tartlet

FOR 6 TARTLETS | WORKING TIME: 45 MIN. | PLUS COOLING TIME | BAKING TIME: 10 MIN.

**Ingredients for the sponge cake:** 200 g STÄDTER Instant sponge mix, 35 ml water, 2 eggs, 30 g melted butter, 1 tbsp. cocoa powder | **Ingredients for the chocolate mousse:** 500 ml cream, 125 g STÄDTER Whipped cream fix chocolate, 100 ml water, strawberries | **Ingredients for the chocolate icing:** 75 ml whipping cream, 15 g sugar, 15 g honey, 1 sheet of gelatine, 150 g milk chocolate, 30 g dark chocolate

**Preparation:**

For the sponge, beat the STÄDTER instant sponge mix together with the water and eggs for 5-10 minutes. Then mix in first the melted butter and then the cocoa powder at the slowest speed. Spread the sponge mixture onto a baking mat and bake in a preheated oven at 220 °C top/bottom heat or 200 °C fan oven for 10 minutes. Then leave to cool completely and cut out circles using a cookie cutter. Whip the whipped cream for the chocolate mousse. Mix the STÄDTER whipped cream fix with the water and fold into the whipped cream. To assemble the tartlets, line a dessert ring with dessert cling film. Place a cut-out sponge disc on the bottom of the base. Now cut the strawberries in half and press them onto the dessert ring with the cut side facing outwards. Place the chocolate mousse in a piping bag and fill the tartlets with the mousse until the strawberries are covered. Finish with a second slice of sponge cake and place in the fridge.

Meanwhile, make the chocolate icing. To do this, soak the gelatine in cold water. Heat the whipping cream, sugar and honey, add the softened gelatine and stir. Then add everything to the chopped milk and dark chocolate. Leave to stand for a short time, then blend with a mixer. Remove the cupcakes from the fridge and carefully apply the icing. The cupcakes should now go back into the fridge. To finish the cupcakes, carefully remove the dessert ring and remove the dessert foil.

Decorate with a strawberry.