

# Chefsville - Kids™

## Recipe Page: *Chocolate Dome Cake with Raspberry Sauce*



### Equipment Suggested:

Pastry brush

A 4-cup stainless steel bowl about 8" across & 3" deep

An efficient electric mixer

Large rubber spatula

Plastic wrap

Metal bowl and whisk for whipping cream



### Ingredients:

2 Loaves Pound Cake

12 ounces top-quality semisweet chocolate (5 ounces for filling, 7 ounces for coating)

1 cup chilled heavy cream

1 pint fresh red raspberries

### For Decoration:

The remaining melted chocolate from above

1 tablespoon cocoa powder or powdered sugar in a very fine mesh sieve

2 cups raspberry sauce

### For Raspberry Sauce: (Strawberries may be substituted)

1 1/2 cups fresh raspberries

1/2 cup or more granulated sugar

2 tablespoons fresh lemon juice

### Chocolate/Cream Mousse:

See 'Melting Chocolate' recipe page. The chocolate does not need to be tempered for this recipe, just allow the chocolate to cool down for 20 minutes until it is at room temperature. Freeze the beaters to an electric mixer. After 20 minutes, use the electric mixer, whip cream to soft peaks in bowl. Fold half of whipped cream into cooled but liquid chocolate; when incorporated, fold in remaining cream.

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### Assembling the Cake:

1. Taste orange juice, adding a little sugar if needed.
2. Use a serrated knife to slice the pound cake into ¼-1/2 inch thick pieces.
3. Line the same 6 or 8-inch bowl with a piece of plastic wrap.
4. Fit pieces of cake into lined bowl until surface of the bowl is covered.
5. Using pastry brush, soak cake with about 4 tablespoons of orange juice mixture.
6. Spoon 1/3 of the chocolate cream mixture onto the soaked cake layer, and place on a small handful of raspberries.
7. Place another layer of cake on top, brush with 1/3 cup of orange juice mixture, spoon on remaining mousse and a handful of raspberries, and cover with a final layer of cake.
8. Brush on the remaining juice, and bring the hanging edges of the plastic wrap over the top. Cover with another sheet of plastic, and refrigerate for several hours before decorating.

Note: Cake may be assembled to this point a day in advance.

### Making the Chocolate Coating:

1. Melt remaining 7 ounces of chocolate using the same technique as for the mousse.
2. Remove plastic covering from bottom of the cake bowl, fold back the plastic that is covering the cake, unmold the thoroughly chilled cake, domed side up, onto a rack.
3. Peel off and discard remaining plastic covering.
4. Lightly dampen your work surface so that a sheet of plastic wrap will adhere, and lay out a 12-inch sheet. Using a rubber spatula, spread a thin 10- to 11-inch disk of cool liquid chocolate in the center of the sheet.
5. Rapidly slide plastic over the top of bowl, letting the plastic with its chocolate disk cover the bottom and sides of the bowl. Gently drop chilled cake, domed side down, into bowl, fold the plastic wrap over it, and refrigerate.



### The Raspberry Sauce:

1. Puree the raspberries with 1/2 cup sugar in a blender or processor.
2. Add the lemon juice, taste, and adjust the flavor if necessary.
3. Push sauce through fine sieve. Cover and refrigerate until served.



### Decorating the Cake:

1. Remove cake from refrigerator and again fold back the plastic wrap.
2. Turn the cake domed side up onto a serving platter and lift off the plastic to reveal a beautifully smooth, shiny chocolate surface.
3. Sprinkle with a dusting of cocoa powder or powdered sugar.
4. Make a ring of raspberries around the edge of the cake and pour a little raspberry sauce over them.

### Serving the Chocolate Dome:

1. Dip a long sharp knife in hot water and wipe it off with a napkin before every cut.
2. Surround each serving with a handful of raspberries covered with a spoonful of raspberry sauce.

**Prep time: 25 minutes**  
**Assemble time: 45 minutes**

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**1<sup>st</sup> Class Kids**, an educational charity, delivering fun and exciting food literacy classes, public discussion groups, forums, lectures and workshops to kids at schools, camps, libraries, clubs, youth activities and parenting groups.

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