An elegant dessert for those who like to invest a bit of time and effort. Because preparing the dough takes long enough, I’ve made the mousse easier by using instant powder. The result was delicious — even I was surprised by how good it came out.

Ingredients (20)

Cake Base

- 1/2 cup margarine, softened
- 1 cup confectioners’ sugar
- 4 egg whites or 3/4 cup Haddar Egg Whites, warmed in a hot water bath (place the egg whites in a bowl, which is then placed in a bowl of hot water)
- 3/4 cup flour
- 3 tablespoons Gefen Cocoa Powder or other high-quality cocoa powder
### White Cake
- 3/4 cup + 2 tablespoons sugar
- 1 cup flour
- 4 whole eggs + 4 egg whites or 3/4 cup Haddar Egg Whites
- 1 ounce (30 grams) margarine, melted but not hot

### Coffee Mousse
- 1 package (4.5 ounces/130 grams) instant coffee mousse (available at baking supply stores)
- 1/2 cup Coffee Rich
- 1 and 1/2 cups pareve whipping cream

### Truffle Balls
- 3.5 ounces (100 grams) pareve whipping cream
- 7 ounces (200 grams) Elite Bittersweet Chocolate
- 1.8 ounces (50 grams) Gefen Cocoa Powder or other high-quality cocoa powder

### Flower Garnish
- 0.3 ounces (8 grams) isomalt powder
- 1/2 teaspoon cappuccino essence

### Baking Equipment
- decorative silicone baking mat
- mousse cup mold in elliptical shapes
- metal spatula

---

**Start Cooking**

**Prepare the Cake Base and White Cake**

1. To prepare cake base, beat together margarine and confectioners' sugar. Add egg whites.
Lower mixer speed and add flour and cocoa. You should have a thick, brown batter. Arrange silicone baking mat on a cookie sheet lined with Gefen Easy Baking Parchment Paper. Using a flat spatula, spread the batter over the baking mat. Make sure the batter fills all the crevices of the design. Freeze batter for 10 minutes.

2. Preheat the oven to 300 degrees Fahrenheit (150 degrees Celsius). To prepare the white cake, beat 3/4 cup sugar, flour, whole eggs, and melted margarine. Transfer to a separate bowl and rinse beater very well. Beat together egg whites with two tablespoons sugar until firm. Using a rubber spatula, fold the first mixture into the egg white mixture until you have a uniform batter.

3. Remove the silicone mat from the freezer and pour the white cake batter onto it. Smooth with a spatula. Bake for just six minutes. (As there are differences in oven temperatures, you might need another two to three minutes.) Check that the cake is done with a clean finger; when the cake does not stick, it is ready.

4. Allow the cake to cool, and turn it onto a sheet of parchment paper. Gently lift off the silicone mat. Now you have a white cake with a brown decorative design.

5. Line the depressions in your mold with a sheet of plastic wrap. Cut the cake down the middle, and divide each half into three strips that are 6 and 1/2 inches (17 cm) long. You should have six strips that are exactly the size of the depressions in the mold. Line each depression with a strip of cake.

Make the Mousse

1. To prepare the coffee mousse, pour the instant powder, Coffee Rich, and whipping cream into the mixer and beat until you have a very firm mousse mixture. Fit a piping bag with a round tip and fill it with the mousse. Pipe coffee mousse into each depression, filling it to the top of the plastic wrap. Using a metal spatula, smooth the top of the mousse.

Make the Truffle Balls and Garnish

1. To prepare the truffle balls, chop the bittersweet chocolate and place in a small bowl.
Heat the pareve whipping cream and pour it over the chocolate. Wait a minute and then mix until the chocolate is melted. If the chocolate does not melt completely, place in the microwave to melt further. Pour the chocolate mixture into a small, shallow bowl and refrigerate until firm. Remove and cut into small cubes. Roll each cube between your palms until you get small balls. Roll in cocoa and refrigerate until assembly.

2. To prepare the isomalt decorations, heat an empty silicone pan with flower decorations in an oven heated to 300 degrees Fahrenheit (150 degrees Celsius). Heat a small saucepan on a medium flame for two minutes. Pour isomalt powder into it and mix until melted. You should have a clear liquid. Add 1/2 teaspoon of cappuccino essence for color and flavor.

3. Pour the hot isomalt into the decorative silicon mat and smooth with a heated metal spatula. You can heat the spatula in a flame. This will make your flowers perfect and beautiful.