Gluten Free Layer Cake with Mousse Filling

Recipe By Brynie Greisman

family table Mishpacha

Cooking and Prep: 4 h   **Serves:** 12   **Contains:**

Preference: Parve
Difficulty: Medium
Occasion: Passover
Diet: Vegetarian, Pescetarian, Gluten Free
Source: Family Table by Mishpacha Magazine

My friend Chava E. and I share a deep passion for anything related to the kitchen and culinary creativity. When I asked her to suggest something really good for Pesach, she told me about a roulade recipe with a mousse filling that she's had for years. I am actually not a mousse fan, but when I tasted this one, I was hooked. I decided to take it to the next level and transform it into a seven-layer cake (I know it's only 4 layers of cake and 3 of filling, but it sounds good!), topped with a chocolate ganache and candied pecans. Elegant and easy — just what you're looking for in a dessert for Yom Tov.

Ingredients (13)

Cake

- [ ] **5** eggs, separated
- [ ] **1 tablespoon** water
- [ ] salt, a pinch
- [ ] **1 tablespoon** sugar

1 tablespoon oil

5 tablespoons potato starch

Mousse Filling

2 and 1/2 bars (250 grams) Elite Bittersweet Chocolate

1 tablespoon oil

5 eggs, separated

1–2 tablespoons gluten free amaretto or gluten free liqueur of your choice

1/2 cup sugar

Optional Topping

chocolate ganache/frosting

candied pecans

Start Cooking

Bake the Cake

1. Preheat oven to 350°F (180°C).

2. Beat egg whites until stiff. Set aside. Beat egg yolks until thick and lemony, gradually adding the water, salt, sugar, and oil. Add potato starch, one tablespoon at a time. Fold in egg whites.

3. Pour into a jelly-roll size pan lined with Gefen Easy Baking Paper. Bake for 10–12 minutes. Cool.

4. Cut into four even strips of cake (I do this with a ruler). Trim ends if desired.

Prepare the Filling

1. Melt chocolate together with oil. Add yolks and liqueur.

2. Beat egg whites until stiff, gradually adding sugar. Fold together with chocolate mixture until well combined. Freeze until ready to use.

Assemble

1. Lay one strip of cake on a flat tray lined with baking paper (for easier transfer). Spread a layer of frozen mousse (you may have to leave at room temperature for just a few minutes first, depending on your freezer) on top. Repeat twice. Top with remaining layer of cake. Freeze.

2. Top with chocolate ganache or your favorite chocolate glaze/frosting recipe, if desired. Garnish with chopped candied pecans. Remove from freezer a few minutes before serving.

Note:

You will have leftover mousse – either freeze in a container or in small cups ready to serve.

Variation:

You can make this, sans the sugar, and fill, roulade style, with sautéed veggies.

Credits

Photography: Daniel Lailah.

Styling: Amit Farber.