



THANDAI MOUSSE CAKE

WHAT YOU NEED

FOR THE CARDAMOM FLAVOURED SPONGE CAKE



Pillsbury™ Lite Plus
Cake Mix 500 g



Oil 35 g



Water 290 g



Cardamom Powder 8 g

FOR THANDAI MOUSSE



Fresh Cream 100 ml



Chopped White
Chocolate 100 g



Ivory Whipping Cream
250 ml



Thandai Syrup 2 tbsp

FOR GARNISH



Chopped Almonds and
Pistachios 3 tbsp



Saffron ½ tsp

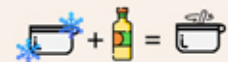
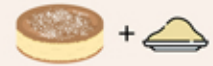


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METHOD

1. Make a sponge as per the standard method by adding cardamom powder.
2. Now, take a small saucepan and bring the fresh cream to boil on a low flame.
3. Pour the hot fresh cream on the white chocolate and let it sit for few minutes.
4. Then, using a spatula, stir the mixture and mix well until the chocolate completely melts into forming ganache.
5. When the ganache fully cools down, add in the thandai syrup and mix well.
6. Now, start adding whipped cream to the white chocolate thandai mixture and fold lightly using a spatula.
7. Be gentle and fold without deflating any air from the whipped cream.
8. To assemble, take an 8 inch/20 cm round springform pan and place the prepared cake into it.
9. Now top the cake with prepared mousse mixture and tap it so that the mixture settles.
10. Smoothen the top with an offset spatula.
11. Garnish with chopped almonds, pistachios, saffron and keep in the refrigerator.
12. Chill for 4-5 hours, preferably overnight.
13. When it sets, loosen the sides using a knife and demould the cake.



We're quite a-moussed. What about you?