

Raspberry Cake

INGREDIENTS

5 eggs, separated
130 g raw cane sugar
3 tablespoons hot water
80 g all-purpose flour, sieved
45 g cornflour, sieved
1/2 sachet Baking powder, sieved
150 g VIVANI white cooking chocolate
1.5 sachet White gelatine powder
3 tsp grated lemon rind
75 ml lemon juice
450 g natural yoghurt
250 g raspberries (and 20 raspberries to decorate)
100 g raspberry jam
125 g sponge fingers, halved
400 ml cream
2 sachets Bourbon vanilla sugar

METHOD

Preheat the oven to **175°C (160°C fan oven)**

Beat the egg whites with 50 g sugar until stiff. Beat the egg yolks with the rest of the sugar until creamy. Very gently fold in the flour, cornflour and baking powder and egg whites. Pour into a greased springform tin (just the bottom). Bake in the oven for **15-17 min**. Once it has cooled down, cut the base in half (you will only need one half).

Chop up the chocolate and melt in a bain-marie. Prepare the gelatine according to the instructions on the packet and then heat with the lemon juice and rind. Then stir in the chocolate. Pour the mixture into a bowl and gradually stir in the yoghurt. Leave to set in the fridge. Brush the top and sides of the cake base with jam and stick the sponge fingers around the side. Place the cake ring in position.

Whisk 200 ml cream with the vanilla sugar until stiff and then fold into the yoghurt mixture, along with the raspberries. Distribute the mixture evenly across the base and decorate with the rest of the cream (whipped) and raspberries.