

Chocolate and Vanilla Cupcakes with Raspberry Mascarpone



T. Grandits



Rezept für 4

Cake ingredients

2 eggs
2 egg yolks
50 g sugar
100 g dark chocolate
100 g butter
20 g flour
Pulp of one vanilla pod

Ingredients for the mousse

150 g mascarpone
150 g cream
70 g raspberry jam

Cake preparation

Stir the eggs, egg yolk and sugar together well. Melt the chocolate together with the butter over a hot water bath and fold into the egg mixture. Carefully incorporate the flour and vanilla pulp into the mix. Fill the dough into ramekins greased with butter and bake them for approx. 12 minutes with hot air at 180 °C in a pre-heated cooking space. The centre of the cake should still be runny.

To prepare the mousse

Beat the mascarpone with cream and raspberry jam in the food processor with the whisk until they are stiff.



Anrichten

To finish

Pour the mascarpone mousse over the baked chocolate and serve.

Cake cooking level

Preheated

12 minutes | Hot air setting at 180 °C