

## Cow-patch cake

amount	ingredients
<b>250 gr</b>	dark chocolate
<b>150 gr</b>	butter
<b>100 gr</b>	sugar
<b>50 gr</b>	powder sugar
<b>4 pieces</b>	eggs
<b>50 gr</b>	cake flour
<b>2 TL</b>	baking powder
<b>1 piece</b>	baking spray
	baking form
	<u><i>Cream 1</i></u>
<b>4 pieces</b>	gelatin
<b>1 Pckg</b>	Bourbon vanilla sugar
<b>1 pinch</b>	salt
<b>100 gr</b>	whipped cream
<b>250 ml</b>	milk
<b>2 Stück</b>	egg white
<b>80 gr</b>	powder sugar
	<u><i>Creme 2:</i></u>
<b>200 gr</b>	natural yoghurt
<b>75 gr</b>	powder suagr
<b>10 Blatt</b>	gelatin
<b>2 Pckg</b>	Bourbon vanilla sugar
<b>150 ml</b>	whipped cream
	<u><i>for the cow patches:</i></u>
<b>50 gr</b>	dark chocolate
<b>1 TL</b>	butter

### Preparation:

1

Preheat oven to 175 ° C.

Grease baking tray or mold well with baking spray.



2

For the dough, melt the chocolate and butter with 100 g of sugar over a hot water bath.  
Important!  
Allow the melted chocolate to cool  
(so that the yolks do not falter!)

3

Separate the eggs. Stir the egg yolks with the flour and baking powder under the liquid cooled chocolate mass.

4

Beat the egg whites very stiff while pouring in the 50 g icing sugar.

5

Carefully lift the egg whites under the chocolate mixture.

6

Distribute the dough evenly in the baking tray and bake in the middle oven for about 30 minutes.  
(Chopsticks sample)  
Remove from the oven and let the chocolate in the baking tray cool down.

7

#### **(Creme Nr.1)**

Meanwhile, for the mousse, soak the gelatin in cold water for about 5 minutes.  
Bring about 100 ml milk with vanilla sugar to boil. Express the gelatine and dissolve in the hot milk.  
Stir in remaining milk.  
Put everything in a large container and lightly gel in the refrigerator.

8

Beat the egg whites with a pinch of salt until stiff, pouring in the sugar.  
Beat the cream semi-rigid and lift it under the slightly gelled milk, then carefully fold in the egg whites.

9

#### **Creme Nr. 2**

Mix yoghurt with sugar. Soak the gelatine according to the package instructions and mix with the yoghurt.  
Beat the cream until stiff and lift it under the yoghurt cream. Mix yoghurt with sugar. Soak the gelatine according to the package instructions and mix with the yoghurt.  
Beat the cream until stiff and lift it under the yoghurt cream.

10

Now mix cream no. 1 under the cream no 2.



11

Distribute the resulting mousse onto the cooled cake and smooth it out. Put the cake in the refrigerator for 2 - 3 hours

12

Dark chocolate in a water bath melt together with the butter.  
Decorate the cake with chocolate "cow marks".  
I did not make the chocolate too liquid and helped me shape it with wate sticks.  
Then put it in the fridge again for about 10 minutes.

Serve the cake with a knife, which is always dipped in hot water in between, cut.

***Have fun and good luck!***



### Lucina´s tips:



Use a smooth knife to cut this cake and immerse it in hot water again and again before cutting. So the cake does not stick to the knife.



*I wish good luck and buon appetit!*

*youre Lucina Cucina*