



Shopping list

- 1 pack of TAGO biscuits,
- 5 eggs
- 500 g of whipping cream
- 250 g of mascarpone
- 50 ml eggnog
- 1 pack of leaf gelatin
- 2 chocolates
- 5 g of baking powder

Cake with eggnog

- Set the oven at 180 degrees C, we will bake "sponge biscuit" for 30 minutes.
- Crack the eggs into the bowl and start beating until they triple in volume.
- Melt chocolate in a water bath and cool it down until it reaches the temperature lower than human body's.
- Add the sieved baking powder to the eggs beaten into fluffy mass. Then mix the products carefully until they combine.
- While mixing the mass, add the melted chocolate to the beaten eggs. Divide it into four parts. Beat until a chocolate sponge biscuit is formed.
- Line the bottom of a cake tin with baking paper. Then put out the prepared dough. Bake in a hot oven to 180 degrees C for 30 minutes.
- In the meantime, when the dough is baked, we will take care of the mass. Add the whipping cream to a bowl, mascarpone and eggnog. Beat until a thick cream is formed.
- Cool the dough and cut out the round sponge biscuits with a glass. Move them to round forms - they will constitute the base of the cake. Next, apply a cream layer. The biscuits from TAGO will be the crowning of the dessert.
- Prepare a jelly according to the instructions and make the next layer of dessert out of it.
- Cool it down in the fridge for a couple of hours.

TAGO products used in the recipe



Chocolate Muse