

# Oreo Baileys Chocolate Mousse Cake with Pears

Working time: about 2h 30 min  
 baking time: about 10 min  
 yield: a cake (with 20cm diameter)



## Ingredients:

### Bottom layer:

- 155g Oreos
- 55g butter
- 2 EL Baileys

### Sponge:

- 4 eggs
- 120g sugar
- 1 pinch of salt
- 2 tbsp. warm water
- zest of ½ a lemon
- 80g flour
- 2-3 tbsp. sugar for the kitchen towels

### Filling:

- 2 pears
- 2-3 tbsp. sugar
- 540g Greek yoghurt
- 200g mascarpone
- 1 tsp. vanilla extract
- 8 tbsp. muscovado sugar
- 120g dark chocolate
- 3-6 EL Baileys
- 2.5 dl cream
- 6 gelatin sheets

### Decoration:

- at least 4 Oreos
- 100-125g dark chocolate couverture
- 1-1.5 dl cream
- 1-2 tbsp. Baileys
- 1-2 tbsp. powdered sugar
- 1 sachet Express Gelatine (or whipping cream stiffener)

## Preparation:

1. Preheat the oven (or, if you have the possibility, two ovens) to 220°C.
2. For the bottom layer: Grind the Oreos and mix them with melted butter and Baileys. Press into a cake ring and put into the fridge for about half an hour.
3. In the meantime, prepare the pears: Peel the pears and cut them into bite-sized pieces. Put them together with 2-3 tbsp. of sugar into a small pot and let them cook for about 15-20 min. If necessary, you can add a bit of water at the beginning.

4. Prepare the sponge: Separate the egg whites from the egg yolks. Put the egg yolks into a large bowl and put the egg whites into a medium sized bowl.
5. Add sugar, one pinch of salt and warm water to the egg yolks. Whisk until light and fluffy. Add zest of ½ lemon. Set aside.
6. Add a pinch of salt to the egg whites and whisk with an electric whisk until stiff. Put the whipped egg whites on top of the egg yolk-mixture.
7. Sift the flour and ground almonds on top. Gently fold in and combine, trying to keep the volume.
8. Pour the mixture into two tins (covered with baking parchment) and level into two squares of about 25x25cm (about 1-1.5cm high), smoothing the top with a palette knife.
9. Bake for 8-10 minutes in the middle rack of the oven until golden brown on top. Generously sprinkle two kitchen towels with the additional white sugar. Carefully turn the sponges out of its tin onto the towels. Immediately remove the baking parchment. Cover sponges with the baking tins and let them cool down. Take the cake ring off the Oreo layer, wash it and cut the sponge layers using the cake ring as size guidance.
10. For the filling: Put each 270g yoghurt, 100g mascarpone, ½ tsp. vanilla extract and 4 tbsp. muscovado-sugar into two different bowls. Mix to combine.
11. Melt chocolate over a bain-marie and soak the 3 gelatin sheets for the Baileys crème in a bowl of water.
12. Whip the cream until stiff. Add 3-6 tablespoons of Baileys to the bowl in which you want to make the Baileys crème.
13. Put the gelatin sheets into a small pot together with 3 tbsp. of water and warm slightly until the gelatin dissolves. Add 2-3 tbsp. of the Baileys cream and mix it with the gelatin. Then, add this liquid to the rest of the crème while whisking. Carefully add half (i.e. about 125 g) of the whipped cream.
14. Put the Oreo bottom layer onto a cake plate. Close the ring again around the Oreo layer. Pour 2/3 of the Baileys crème into the cake ring. Lay a sponge layer on top and spread the pear cubes onto this sponge.
15. Prepare the gelatin sheets for the chocolate mousse and add it to the yoghurt mixture for the chocolate mousse as described above. Then whisk in the melted chocolate. Carefully add the rest of the cream.
16. Put the chocolate mousse onto the pears (you might not need all the chocolate mousse, which is not a problem). Put the second sponge onto the chocolate mousse and on to the rest of the Baileys crème. Make sure the top is as even as possible.
17. Let the cake set in the fridge for at least 2-3 hours or overnight.
18. For the chocolate net: Melt dark chocolate and pipe a pattern onto kitchen foil. It should be slightly higher than the cake. Wait until the chocolate is almost set, then press the kitchen foil around the cake and put it in the fridge for 10 minutes. If you miss this moment and chocolate is already too hard, use a blow-drier to warm the chocolate up again. Let the cake rest in a cool place
19. Whip the cream until stiff together with powdered sugar and Express Gelatine/shipping cream stiffener. Add Baileys. Put the mixture into a piping bad and decorate the cake as you wish. You might want to use some Oreos for this as well. Let the cake rest in a cool place for another 30 min. Serve and enjoy!



(cake inspired by a cake from Caketime by Tamaris)