No-Bake Gluten Free Cappuccino Tiramisu Cake Recipe

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Prep. time : 25 minutes

Cook time : 0 minutes

Ready in 25 minutes plus cooling

Level : Basic

Ingredients:
Chocolate Crust:

- Gluten free chocolate cookies 100g (3.5oz)
- Butter, melted 50g (1.8oz)

Cappuccino Mousse:

- White chocolate 100g (3.5oz)
- Milk 75g (2.6oz)
- Sugar 75g (2.6oz)
- Instant coffee 6g (1.5Tsp)
- Gelatin 5g (3 gelatin leaves)
- Cream, 35% 200g (7oz)

Mascarpone Cream Cheese Mousse:

- Mascarpone cream cheese 200g (7oz)
- Milk 55g (2oz)
- Sugar 75g (2.6oz)
- Gelatin 5g (3 gelatin leaves)

- Amaretto liqueur 15g (1Tbsp)
- Cream, 35% 200g (7oz)

Decoration:

- Cocoa powder for dusting
- Red currants

Directions

1. To make the chocolate crust put ground gluten free chocolate cookies into a bowl. Add melted butter and stir with a silicone spatula. Transfer the mixture into a 16cm (6.3") in diameter and 6cm (2.3") high cake ring that you've previously lined with acetate strip. Even out the mixture using the bottom of a glass, and smooth the edges with a small spatula. Put everything in the fridge to set.

2. To make cappuccino mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put milk into a bowl. Add sugar and stir with a whisk. Heat up this mixture in the microwave. Add instant coffee and soaked gelatin into the hot milk, and stir with a whisk until everything melts. Melt white chocolate in the microwave on low heat, and add milk and coffee mixture into it. Stir with a whisk until uniform. Put cream into a bowl of a stand mixer fitted with whisk attachment, and mix on medium speed until soft peaks form. Add white chocolate and coffee mixture into the whipped cream and stir until uniform. Pour the cappuccino mousse into the cake ring and put everything in the freezer until it sets.

3. To make mascarpone mousse put gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put milk into a bowl. Add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot milk and stir until it melts. Put mascarpone cream cheese into a bowl, add milk and gelatin mixture, amaretto liqueur, and stir well with a whisk. Put cream into a bowl of a stand mixer fitted with whisk attachment, and mix on medium speed until soft peaks form. Add mascarpone mixture into the whipped cream and stir until uniform. Pour the mixture onto frozen cappuccino

mousse until you fill the mold to the top. Then shake the mold to distribute it evenly and put everything in the freezer until it sets.

4. Place a stencil onto the frozen cake and dust it generously with cocoa powder. Then carefully remove the stencil. Decorate the cake with some red currants.

5. There, your delicious no-bake gluten free cappuccino tiramisu cake is done! Enjoy!