



Hamurana Lodge



Chocolate Mousse Cake

Chef Charlie Brown, "Hamurana Lodge Boutique Hotel Accommodation offers an intimate fine dining experience for both residents and casual diners; our Award-winning restaurant, Le Manoir, showcases Mediterranean cuisine. Using the finest local ingredients from our own garden our chef creates for you a fresh country menu, simple, yet filled with flavour, temptingly tasty."

300g	red cherries (drained)
450g	tofu
70g	caster sugar
1Tbl	vanilla
1tsp	baking powder
400g	chocolate (melted)

Preheat oven to 180°C

Line cake tin with paper, do not grease it. Puree cherries, tofu, sugar, vanilla and baking powder then mix in melted chocolate. Pour into tin bake 30 minutes, leave to cool then place in fridge on a plate until needed.

To BOOK this Hamurana Dining Experience:

For reservations or inquiries regarding any of the services offered by Hamurana Lodge contact us at : +64 7 332 2222 or by e-mail at lemanoir@hamuranalodge.com.