

Chocolate Espresso Mascarpone Cake

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chef-gordon-ramsay-chocolate-swiss-cake-recipe>

Ingredients:

- 5 1/2 ounces shortbread biscuits or cookies
- 1 1/2 ounces brown sugar
- 70 grams melted butter
- 1 teaspoon vanilla extract
- 10 ounces heavy cream
- 6 ounces semisweet chocolate high-quality, cut into small pieces
- 8 ounces mascarpone cheese
- 2 teaspoons espresso coffee strong, freshly brewed
- chocolate shavings or small chocolate pieces

Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 185 milligrams
4. Fat: 77 grams
5. Fiber: 4 grams
6. Protein: 11 grams
7. SaturatedFat: 44 grams
8. Sodium: 510 milligrams
9. Sugar: 45 grams

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