

Orange Blossom Water

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Mosaic Cake

From: [Lezzet Online](#) / Servings: 6 Slices

325 g petit beurre biscuits	Line the base and the sides of springform pan with plastic wrap, and set aside.
60 g unsalted butter, melted	Bring petit beurre biscuits. Break petit beurre into small pieces, and set aside.
5 heaping tbsp cocoa powder	Melt butter, and set aside.
1/4 cup granulated sugar	In a bowl, mix cocoa and sugar.
3/4 cup milk	Add butter and milk to cocoa mixture.
<u>Topping</u>	Using a spoon mix the ingredients until combined.
3/4 cup liquid whipping cream	Add the mixture of (cocoa, sugar, butter and milk), to biscuits.
150 g dark chocolate	Transfer the mixture to the prepared pan, and press down.
Orange zest	Keep in the freezer for 24 hours.
<u>Garnish</u>	After 24 hours, if you want to serve the cake, remove the cake from the pan, and remove the plastic wrap, and put the cake in the refrigerator, and prepare the topping.
Crushed pistachios	<u>Topping</u>

Heat liquid whipping cream without boiling.

Add chocolate pieces.

Stir until chocolate melted.

Add orange zest, and let the topping cool.

Once the topping has cooled, pour it over the cake, and spread.

Garnish with crushed pistachios, then put the cake in the refrigerator to cool, then slice and serve cold.

Notes and Tips

I used 9" springform pan.

I used [Eti petit beurre](#) , a Turkish brand.

I used unsweetened cocoa powder.

You can adjust the amount of sugar as you like.