

Dark chocolate cake, thin praline leaf, dark chocolate mirror

Recipe for 24 tapas

Description

Note

Using the palm of your hand, smoothen the edges (chocolate mousse) to avoid the icing breaking on sharp edges

Ingredients

Chocolate biscuit

- 15 Unit(s) Eggs yolk
- 15 Unit(s) Egg white
- 450 Gr Sugar
- 350 Gr Flour
- 100 Gr Cocoa powder

Thin praline leaf

- 200 Gr Milk chocolate
- 200 Gr Hazelnut praliné
- 400 Gr Feuilletine
- 20 Ml Canola oil

Chocolate mousse

- 835 Gr Dark chocolate
- 1375 Ml 35% whipping cream

Mirror chocolate icing

- 150 Ml Water
- 300 Gr Sugar
- 300 Gr Glucose
- 15 Leaf(ves) Gelatin
- 300 Gr Dark chocolate
- 200 Gr Condensed milk

Chocolate syrup

- 500 Gr Sugar
- 1 Liter(s) Water
- 100 Gr Cocoa powder

Preparation

- Preparation time **120 mins**
- Preheat your **oven** at **375 F°**

Chocolate biscuit

Beat the egg whites to form stiff peaks, add the sugar and beat for another 2 minutes.

Lower the speed and add the yolks into the mix.

Stop the mixer and fold the sieved flour and cocoa powder with a spatula.

Spread on a baking tray covered with parchment paper.

Bake in the oven for about 12 minutes. the biscuit should stay soft.

Praline leaf

In a water bath, melt the chocolate. keep aside at low heat.

Add the hazelnut paste, mix and add the oil. Mix again.

Remove from heat and add the feuilletine. Mix.

Soak the biscuit in chocolate syrup.

Spread the feuilletine mix on the biscuit.

Chocolate mousse

Whip the cream until it thickens and keep aside in the fridge.

In a water bath, melt the chocolate. Remove from heat.

After 5 minutes, remove the cream from the fridge.

Pour a quarter of the cream into the chocolate, whip vigorously until smooth. Only then add the rest of the cream and fold with the whisk.

Spread the mousse on the feuilletine. Smoothen the top of the dessert.

Keep aside in the freezer.

Mirror chocolate icing

Bring to a boil, water glucose and sugar. Remove from heat and add the gelatine (already softened in water), condensed milk and chocolate.

Mix with a hand mixer. It's best if you use the icing at about 35°C.

Cover the frozen dessert with the chocolate icing as soon as you remove it from freezer.

Chocolate syrup

Bring everything to a boil. Remove from heat. Keep aside.

Bon appétit!