

Moist chocolate cake, chocolate mousse drops and chocolate tiles |

Recipe for 12 tapas



Description

Melted chocolate cake with a duo of chocolates mousse and chocolate tiles.

Note

Let your creativity bloom for the cake decorations.

Ingredients

For the melted chocolate cake

- 125 Gr Butter
- 200 Gr Dark chocolate
- 250 Gr Sugar
- 4 Unit(s) Egg yolk
- 125 Gr Flour
- 0.50 Bag(s) Baking powder
- 4 Unit(s) Egg white

For the chocolate tiles

- 150 Gr Dark chocolate
- 15 Gr Unsweetened grated coconut

For the chantilly

- 200 Ml 35% whipping cream
- 80 Gr White chocolate
- 1 Tsp Vanilla extract

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **356 F°**

For the chocolate mousse

- 205 Ml 35% whipping cream
- 125 Gr Dark chocolate

For the chocolate sauce

- 200 Ml Water
- 100 Gr Sugar
- 50 Gr Cocoa powder

For the preparations

Tamiser the flour and the baking powder together. Separate the egg yolks from the egg whites. Spread some butter and some flour at the bottom of the cake pan. Melt the chocolate for the tiles in a bain marie. Cut the vanilla beans in half on the long way, scrub it to remove the seeds and put it in a quarter of the cream for the chantilly.

For the melted chocolate cake

In a bain marie, melt the chocolate and the butter. In a bowl, mix the egg yolks and 200g of sugar, blanch it well. Whip the egg whites with the rest of the sugar. Mix the chocolate and the butter with the blanched egg yolks, flip the flour and the baking powder inside. End it by adding the whipped egg white. Pour the mix in the cake pan and cook it for 35 minutes in the oven. To make sure that it's cooked, stick the top of a blade in the cake, if it goes out dry, it's cooked.

For the chocolate mousse

Melt the chocolate in a bain marie, and whip the cream aside. When the chocolate is melted, let it rest for 5 minutes, add a quarter of the whipped cream, when it's smooth add the rest of the cream. Put the mix in a pastry pocket to make some different size drops on the cake.

For the white chantilly

Boil the 1/2 of the 35% cream (100 ml) with the vanilla. Pour the hot cream over the white chocolate, mix well with a whisk. Remove the pods, add the rest of the cold cream. Ideally store overnight in the fridge, before whipping like whipped cream.

For the chocolate tiles

Mix the melted dark chocolate, put it in the fridge by mixing it sometimes to lower the temp at 30C. Pass it gently over a bain marie to heat it up to 32C. At this temp, you can spread it on a plastic surface (rhodoïde) with a spatula. Sprinkle the coconut on the top before you put it in the fridge.

For the dark cacao sauce

In a pan put all the ingredients, bring it to boil, and let cook on medium heat for 3 to 4 minutes. Cool the sauce down before serving it.

Bon appétit!