



Chocolate Mousse Mudcake

This Chocolate Mousse Mudcake is a delectable dessert combining the richness of moist chocolate mudcake with the creamy layers of mousse, a perfect dessert for a dinner party.

INGREDIENTS

INGREDIENTS	WEIGHT
CAKE	
Classic Choc Brownie Mudcake Mix	1.000kg
Water	0.450kg
Oil	0.150kg
Melted Chocolate (Optional)	0.150kg
SUGAR SYRUP	
Caster Sugar	0.270kg
Water	0.200kg
CHOCOLATE MOUSSE	
A. Syrup Mixture	
Water	0.150kg
Glucose Syrup	0.150kg
Caster Sugar	0.150kg
B. Eggs	
C. Gelatine Leaves (Gold)	
D. Melted Dark Chocolate	
E. Thickened Cream	
	1.125kg



PRODUCTS

102059 Classic Choc Brownie Mudcake Mix 15kg

METHOD

CAKE

1. Combine all ingredients in a mixing bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 2 minutes on slow speed.
4. Deposit into paper lined baking tin.
5. Bake at 160°C until baked through.
6. Transfer to wire rack to cool.

SUGAR SYRUP

1. Bring sugar and water to the boil.
2. Place aside until cake assembly.

CHOCOLATE MOUSSE

1. A. Syrup mixture
Boil water, glucose syrup and caster sugar together and cook syrup to 120°C (soft ball stage).
2. B. Eggs
Place eggs in a mixing bowl. Using a whisk, blend the eggs on medium speed.
3. Once the syrup mixture (A) has reached 120°C, slowly stream the hot syrup over the whisking eggs (B) until the syrup is all incorporated.
4. Whisk on fast speed until mixture has cooled down and doubled in volume.



5. C. Softened Gelatine
In a separate bowl, soak the gelatine in cold water until softened. In a pot, warm the softened gelatine up over the stove with a splash of water, until the gelatine melts and the mixture is clear.
6. A+B+C - Egg Mixture
Reduce the speed of egg & syrup mixture to low, and stream the gelatine mix (C) until combined.
7. D. Melted Dark Chocolate
In a separate bowl, melt the dark chocolate and place aside.
8. E. Whipped Cream
Place thickened cream in a bowl. Using a whisk, blend on medium speed until soft peaks have formed.
9. Fold the melted dark chocolate (D) into the egg mixture gently, until combined.
10. Fold the whipped cream (E) into the final mixture gently, until combined.

ASSEMBLY

1. Cut the cake into 3 equal layers and brush each layer with the sugar syrup.
2. Top each layer of cake with chocolate mousse to a thickness of 15mm, stacking each layer on top of each other.
3. With a comb scraper or palette knife, decorate the top as desired.