

Soft chocolate fingers, chocolate mousse drops, vanilla chantilly, chocolate tuiles |

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.

The cake mixture can be baked in 12 small moulds.

Ingredients

For the melted chocolate cake

- 90 Gr Butter
- 150 Gr Dark chocolate
- 180 Gr Sugar
- 100 Gr Flour
- 5 Gr Baking powder
- 3 Unit(s) Egg

For the chocolate tiles

- 150 Gr Dark chocolate
- 15 Gr Unsweetened grated coconut

For the chocolate mousse

- 200 Ml 35% whipping cream
- 100 Gr Dark chocolate

For the chantilly

- 200 Ml 35% whipping cream
- 40 Gr Icing sugar
- 1 Tsp Vanilla extract

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **375 F°**

For the preparations

Sift flour and baking powder together. Butter and flour your cake tin (20 cm x 30 cm). Gently melt the chocolate in a bain-marie.

For the melted chocolate cake

Melt the butter and chocolate in a bain-marie.

Mix the eggs and sugar in a bowl and whisk well. Mix the chocolate and melted butter with the eggs and sugar in a ribbon, folding in the flour.

Pour the mixture into your cake tin and place in the oven for around 20-25 minutes. Prick the cake with the tip of a knife to check for doneness. If the blade comes out dry, it's done.

Cool completely and cut into 12 pieces before garnishing.

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

Whisk together the cold cream, sugar and vanilla. Place the whipped cream in a pastry bag with a plain tip, and pipe the mousse onto the cake

For the chocolate tiles

Mix the melted dark chocolate, put it in the fridge by mixing it sometimes to low 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 (rhodoide) with a spatula. Sprinkle the coconut on the top before you put it in the fridge.

Bon appétit!