

TRIPLE CHOCOLATE MOUSSE CAKE

ALICIA WHITE CHOCOLATE MOUSSE:

145g Milk
8g Gelatine sheets
200g **Alicia 35% White
Chocolate**
20g Cocoa butter
275g Whipped Cream
1/2 pc Vanilla bean

Heat up the milk and add in the vanilla. Melt the **Alicia 35% White Chocolate** together with the cocoa butter and stir. Add the gelatin to the hot milk and stir until fully incorporated. Add the hot milk to the soften white chocolate and blend for perfect emulsion. Gently fold in the whipped cream in the white chocolate mixture. Pour the mixture in a mould and freeze it.

CARMEN MILK CHOCOLATE MOUSSE:

4pcs Egg yolks
40g Sugar
240g Cream

250g **Carmen 44% Milk
Chocolate
Couverture**
250g whipped cream

Heat up the cream and sugar in a pot. Add in the egg yolks and whisk. Add the hot cream mixture on top of **Carmen 44% Milk Chocolate Couverture** and blend for perfect emulsion. Gently fold in the whipped cream in the milk chocolate mixture. Pipe the chocolate mousse on top of the white chocolate mousse and freeze it again

SANTO TOMAS 70% DARK CHOCOLATE MOUSSE:

4pcs Egg yolks
40g Sugar
240g Cream
300g **Santo Tomas 70%
Dark Chocolate
Couverture**

Heat up the cream and sugar in a pot. Add in the egg yolks and whisk. Add the hot cream mixture on top of **Santo Tomas 70% Dark Chocolate Couverture** and blend for perfect emulsion. Gently fold in the whipped cream in the dark chocolate

mixture. Pipe the chocolate mousse in a mold and place the white and milk mousses inside the mold. Cover the rest of the mould with the dark choco mousse and place in the freezer. Chocofil Croquant

CRUNCHY DISK:

Heat up 200g of Chocofil Croquant for a few seconds until soften. Place an even layer in a mould and refrigerate until it hardens. Place the disk on top of the chocolate mousse and place the mousse cake back in the fridge.

COVERGELI DARK CHOCOLATE GLAZE:

Scoop 250g of Covergeli Dark and melt it to 45°C. Cover the cold mousse cake completely and top off with triple chocolate decorations.



FEATURED PRODUCTS



Alicia 35%
White Chocolate
Couverture



Carmen 44%
Milk Chocolate
Couverture



Santo Tomas 70%
Dark Chocolate
Couverture



Covergeli
Dark Chocolate