



Small Serve Chocolate Mousse Cake

Introduction

Indulging in a delicious chocolate mousse cake can be one of life's simple pleasures. This

small-serve chocolate mousse cake is perfect for those who want to enjoy a rich dessert without the guilt of excess. With its velvety mousse filling and a light, fluffy texture, this cake is bound to be a hit at any gathering. Follow this recipe to create a chocolate dessert that is both elegant and satisfying.

Detailed Ingredients with measures

For the Chocolate Mousse:

- Dark chocolate - 100 grams
- Heavy cream - 200 milliliters
- Sugar - 30 grams
- Egg yolks - 2 large
- Vanilla extract - 1 teaspoon

For the Cake:

- All-purpose flour - 50 grams
- Cocoa powder - 15 grams
- Baking powder - 1/2 teaspoon
- Salt - a pinch
- Granulated sugar - 30 grams
- Egg - 1 large
- Melted butter - 40 grams
- Milk - 20 milliliters

For the Garnish:

- Whipped cream - for topping
- Chocolate shavings - for decoration

Prep Time

The preparation time for this delightful chocolate mousse cake is approximately 20 minutes. This includes the time needed to gather and prepare the ingredients for both the mousse and the cake layers.

Cook Time, Total Time, Yield

The cook time for this recipe is about 25 minutes, making the total time to create this dessert around 45 minutes. This recipe yields 2 small servings, making it a delightful treat for you and a friend or a perfect dessert for a romantic dinner. Enjoy every bite of this luscious creation!



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Detailed Directions and Instructions

Step 1: Prepare the Chocolate Mousse

Start by melting dark chocolate in a heatproof bowl over simmering water, stirring until smooth. Allow it to cool slightly.

Step 2: Whip the Cream

In a separate bowl, whip heavy cream until soft peaks form. Be careful not to overwhip the cream.

Step 3: Combine Chocolate and Cream

Fold the melted chocolate into the whipped cream gently. Ensure not to deflate the cream to maintain the airy texture.

Step 4: Whip the Egg Whites

In a clean bowl, whip the egg whites until stiff peaks form. Gradually add sugar while whisking to create a glossy meringue.

Step 5: Incorporate Egg Whites

Gently fold the whipped egg whites into the chocolate mixture, taking care to keep the mixture light and airy.

Step 6: Assemble the Cake Layers

Prepare your chosen cake layer and place it in a serving dish. Pour half of the chocolate mousse over the layer, spreading it evenly.

Step 7: Add Additional Layers

If desired, add another layer of cake on top of the mousse. Pour the remaining mousse over this layer, spreading evenly again.

Step 8: Chill the Cake

Cover the assembled cake with plastic wrap and refrigerate for at least four hours or until set.

Step 9: Serve and Enjoy

Once set, slice the cake and serve it chilled. You can garnish it with chocolate shavings or berries if desired.

Notes**Note 1: Chocolate Quality**

Use high-quality dark chocolate for the best flavor and texture in your mousse.

Note 2: Egg Safety

If concerned about using raw eggs, opt for pasteurized eggs or an egg substitute.

Note 3: Storage

Store any leftovers in the refrigerator, covered, for up to three days.

Note 4: Serving Suggestions

Consider pairing the mousse cake with fresh fruits or a dollop of whipped cream for added flavor.



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Cook techniques



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