



Small Serve Chocolate Mousse Cake



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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.

See also [Instant Pot Mac and Cheese Recipe Easy](#)

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.

See also Party King Salad

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

Chilling

Chilling is an essential technique for chocolate mousse cake. It ensures that the mousse sets properly and achieves a light, airy texture. Always allow enough time for the cake to chill in the refrigerator before serving.

Whipping

Whipping the cream and egg whites properly is crucial for the texture of the mousse. Use a hand mixer or stand mixer to achieve stiff peaks, which helps create a light and fluffy mousse.

Folding

Folding is a gentle mixing technique that prevents deflation of the whipped cream and egg whites. Use a spatula to combine the mousse ingredients carefully, ensuring the mixture remains airy.

Layering

Layering the mousse in the cake adds visual appeal and helps distribute the chocolate flavor throughout. Use piping bags for precise layering and to create a beautiful presentation.

FAQ

Can I use dark chocolate instead of milk chocolate?

Yes, you can substitute dark chocolate for milk chocolate, but keep in mind that the mousse will be richer and less sweet.

How long can I store the chocolate mousse cake?

The chocolate mousse cake can be stored in the refrigerator for up to 3 days.

Can I make this cake ahead of time?

Yes, you can prepare the cake in advance. Just be sure to store it properly in the refrigerator until you're ready to serve it.

Can I use a different type of cream?

While heavy cream is recommended for best results, you can use other types of cream; just ensure they have a high-fat content for whipping.

See also [Blueberry Shortcake Cake](#)

Is it necessary to use gelatin in the mousse?

No, gelatin is not necessary for this chocolate mousse cake, as the whipped cream and egg whites provide enough stability for the mousse.



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Conclusion

Indulging in a small-serve chocolate mousse cake is not just about satisfying your dessert cravings; it's an experience that brings together rich flavors and a delightful texture. This recipe is perfect for those seeking a sweet treat without the commitment of a large cake. Its elegant presentation and decadent taste make it a splendid choice for gatherings or a comforting evening at home.

More recipes suggestions and combination

Mini Berry Tarts

These delightful tarts combine a crispy shell with a creamy filling, topped with fresh berries for a refreshing dessert option.

Chocolate Lava Cakes

Satisfy your chocolate cravings with individual lava cakes that feature a gooey chocolate center, perfect for serving warm with a scoop of ice cream.

Mango Mousse Cups

For a fruity twist, try these light and airy mango mousse cups, bringing tropical flavors that are sure to impress.

Lemon Cheesecake Bites

These bite-sized cheesecake pieces offer a zesty and creamy experience, balancing sweetness with a tangy finish.

Pistachio and Rose Water Pudding

Elevate your dessert game with this exotic pudding that combines the unique flavors of pistachio and rose water, garnished with crushed nuts.



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