

Simple Triple Chocolate Mousse Cakes Recipe

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Prep. time : 25 minutes

Cook time : 10 minutes

Ready in 35 minutes plus cooling

Level : Basic

Ingredients:

Gluten Free Chocolate Sablé Cookies:

- Almond flour 150g (5.3oz)
- Cocoa powder 30g (1oz)
- Powdered sugar 30g (1oz)
- Butter 75g (2.6oz)

Dark Chocolate Mousse:

- Milk 50g (1.8oz)
- Gelatin 3g (1.5 sheets)
- Dark chocolate (60% cocoa solids) 75g (2.6oz)
- Cream (35%) 200g (7oz)

Milk Chocolate Mousse:

- Milk 50g (1.8oz)
- Gelatin 3g (1.5 sheets)
- Milk chocolate 75g (2.6oz)
- Cream (35%) 200g (7oz)

White Chocolate Mousse:

- Milk 50g (1.8oz)
- Gelatin 3g (1.5 sheets)
- White chocolate 75g (2.6oz)
- Cream (35%) 200g (7oz)

Decoration:

- Dark chocolate shavings
- Fresh raspberries

Directions

1. First make chocolate sablé cookies that will be the base of your cakes. Put almond flour, powdered sugar, cocoa powder and butter cut in cubes into a food processor. Pulse until everything is combined and you get uniform mixture.
2. Transfer the mixture onto a sheet of parchment paper and cover it with another piece of parchment paper. Then, roll out the pastry to 6mm (1/4") thickness using an adjustable rolling pin, and put everything in the fridge for about 30 minutes.
3. When the pastry is chilled, cut out 7.5cm (3") in diameter discs. Transfer the cookies onto a paper lined baking tray, and bake them at 180°C (350°F) for about 10 minutes.
4. To make mousse cakes use six 6cm (2.3") in diameter, and 6cm (2.3") high cake rings. Cover one opening of your cake rings with cling film so the mousse doesn't leak out. Then, line the rings with acetate strip.
5. To make dark chocolate mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat milk in the microwave, add soaked gelatin, and stir until it melts. Melt dark chocolate in the microwave on low heat, add milk and gelatin mixture, and stir with a whisk until the mixture becomes uniform.

6. Whisk the entire quantity of cream for all three mousses in a stand mixer to soft peaks. Uniformly distribute whipped cream into three bowls by placing 200g (7oz) in each bowl.
7. When dark chocolate mixture is lukewarm, add it to whipped cream and stir until it becomes uniform. Transfer dark chocolate mousse into a piping bag without tip, and fill the molds to 1/3 of their height. Then, put them in the freezer to set.
8. To make milk chocolate mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat milk in the microwave, add soaked gelatin, and stir until it melts. Melt milk chocolate in the microwave on low heat, add milk and gelatin mixture, and stir with a whisk until the mixture becomes uniform.
9. When milk chocolate mixture is lukewarm, add it to whipped cream and stir until it becomes uniform. Transfer milk chocolate mousse into a piping bag without tip, and pour it onto frozen dark chocolate mousse, until you fill 2/3 of the height of the molds. Then, put them in the freezer to set.
10. To make white chocolate mousse soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Heat milk in the microwave, add soaked gelatin, and stir until it melts. Melt white chocolate in the microwave on low heat, add milk and gelatin mixture, and stir with a whisk until the mixture becomes uniform.
11. When white chocolate mixture is lukewarm, add it to whipped cream and stir until it becomes uniform. Transfer white chocolate mousse into a piping bag without tip, and pour it onto frozen milk chocolate mousse, until you fill the molds to the top. Then, put them in the freezer to set.
12. When the mousse cakes are set, remove them from the molds, place them onto the chocolate sablé cookies, and remove the acetate strips.
13. Top your cakes with dark chocolate shavings, and decorate them with fresh raspberries.
14. There, your simple and delicious triple chocolate mousse cakes are done! Enjoy!