

Chocolate and Mango Mousse Mini Cakes Recipe

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Prep. time : 20 minutes

Cook time : 20 minutes

Ready in 40 minutes plus cooling

Level : Basic

Ingredients:

Chocolate Sablé Cookies:

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

Mango Mousse:

- Mango puree 100g (3.5oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 200g (7oz)

Mango Glaze:

- Mango puree 100g (3.5oz)
- Water 100g (3.5oz)
- Cream 35% 100g (3.5oz)
- Sugar 180g (6.3oz)
- Glucose syrup 30g (1oz)
- Gelatin 10g (6 sheets)

Chocolate Lace Cookies:

- Powdered sugar 60g (2.1oz)
- Ground almonds 30g (1oz)
- All purpose flour 15g (2Tbsp)
- Cocoa powder 3g (1Tsp)
- Butter, melted 30g (1oz)
- Milk 30g (1oz)

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 ($\frac{1}{4}$ ") 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 fluted 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 mango mousse, soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put mango puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. When the puree is hot add soaked gelatin and stir until it melts. Leave this mixture to cool down a bit. Whisk the cream in a stand mixer to soft peaks. Add lukewarm mango mixture into the whipped cream, and stir with a whisk to combine. Transfer your mousse into a piping bag without tip, and pour it into a donut shaped silicone mold. Smooth the top using a small spatula, and then put everything in the freezer to set.
5. To make mango glaze, soak the gelatin in cold water. As soon as your gelatin softens, take it out and squeeze to get rid of the excess water. Put mango puree, water, cream, sugar, and glucose syrup into a saucepan, and stir well with a whisk. Insert the probe of your digital candy thermometer into the mixture and cook until the temperature reaches 102°C (215°F). Remove the pan from the stove.

Then, add soaked gelatin and stir until it melts. Strain the mixture through a sieve, and cover it with cling film until it cools down to 30°C (86°F).

6. To make chocolate lace cookies, put powdered sugar into a bowl. Add ground almonds, flour, and cocoa powder and stir well with a whisk. Add melted butter, and milk, and stir until the mixture becomes uniform. Spread half a teaspoon of batter onto a paper lined baking tray. Then bake it at 180°C (350°F) for about 5 minutes. As soon as your cookies are done, and while they are still hot, bend them around a pipe and leave them to cool down.
7. Mousse is frozen, so glaze it with mango glaze which is at 30°C (86°F). Transfer it onto your chocolate sable cookie. Finally, decorate it with one chocolate lace cookie and a fresh strawberry.
8. There, your delicious chocolate and mango mousse mini cakes are done! Enjoy!