

Raspberry, Mint and White Chocolate Mousse Cake

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Prep. time : 40 minutes

Cook time : 15 minutes

Ready in 55 minutes plus cooling

Level : Advanced

Ingredients:

Chocolate Chip Cookie Base:

- All purpose flour 120g (4.2oz)
- Powdered sugar 30g (1oz)
- Butter 70g (2.5oz)
- Egg yolks 20g (1 medium egg yolk)
- Chocolate chips or chopped chocolate 30g (1oz)

White Chocolate and Mint Mousse:

- Milk 50g (1.8oz)
- Gelatin 3g (1.5 sheets)
- White chocolate 75g (2.6oz)
- Mint extract – a couple of drops
- Cream 35% 200g (7oz)

Raspberry Mousse:

- Raspberry puree 150g (5.3oz)
- Lemon juice 5g (1Tsp)
- Sugar 45g (1.6oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 200g (7oz)

Decoration:

- Fresh raspberries
- Mint leaves
- Sugar pearls

Directions

1. To make cookie dough put flour into a food processor. Add powdered sugar and cold butter cut in cubes. Then, pulse until the mixture becomes crumbly. Add one egg yolk, and then pulse a couple of more times until the pastry forms. Transfer the pastry into a bowl, add chopped chocolate and knead it in. Put the dough onto a sheet of parchment paper, and press it with your fingers. Then, put another sheet of parchment paper onto the pastry. Roll out the pastry to 6mm (1/4") thickness using an adjustable rolling pin and put everything in the fridge for about one hour.
2. When the pastry chills cut out 7cm (2.7") in diameter discs using round cookie cutter. Transfer cookies onto a baking tray lined with perforated silicone mat. Cover them with another perforated silicone mat, so they get evenly baked, and then bake them at 180°C (350°F) for about 15 minutes, until golden.
3. Line the bottom of six 6cm (2.3") in diameter cake rings with cling film. Flip them over and insert the acetate strip into the rings.
4. 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. Add a couple of drops of mint extract into the mixture and stir to combine. Whip the cream in a stand mixer fitted with whisk attachment to soft peaks. Add lukewarm white chocolate mixture to whipped cream and stir until it becomes uniform.

5. Transfer the mousse into a piping bag without tip, and pour it into the molds, until you fill them halfway. Then put them in the freezer until the mousse sets.
6. To make raspberry 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 raspberry puree into a bowl, add lemon juice and sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into hot puree and stir until it melts. Leave this mixture to cool down a bit. Put cream into a stand mixer fitted with whisk attachment and whisk on medium speed until soft peaks form. Add lukewarm raspberry mixture into the whipped cream, mix with a whisk until it becomes uniform.
7. Transfer the mousse into a piping bag without tip and fill the molds all the way to the top. Shake the molds to distribute the mousse evenly, smooth the top using a small spatula and then put everything in the freezer until it sets.
8. Remove the cakes from the molds, and place them onto the chocolate chip cookie bases. Decorate cakes with fresh raspberries, mint leaves and pearls.
9. There, your delicious raspberry, mint and white chocolate mousse cakes are done! Enjoy!