



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Chocolate Mousse Cake

Ingredients

1. Pate sable cinnamon

285g cold butter cubed
185g caster sugar
375g plain flour
1 egg
2g ground cinnamon
1/4 scraped vanilla bean

2. Texture apple tatin insert

PART A

4 granny smith apples, peeled & diced
350g caster sugar
175g butter

PART B

3 granny smith apples, peeled & diced
10g butter
1 orange zest
6g fresh ginger (leave in large bits)
50g caster sugar
15ml calvados

3. Salted caramel layer

300g caster sugar
60g glucose
120g water
220g cream
5g gelatine leaves
125g butter unsalted
2g sea salt flakes

4. Biscuit decor jaconde

Cigarette decor paste

50ml cream
50g egg white
50g icing sugar
30g plain flour
20g cocoa

Biscuit jaconde

60g plain flour
40g butter melted
200g almond meal
200g icing sugar
6 eggs
180g egg whites
90g caster sugar

5. Chocolate blackberry sabayon mousse

Blackberry ganache

125g blackberry pulp
12g inverted sugar
50g caster sugar
6g caster sugar
3g pectin nh
200g 64% dark chocolate
35g butter

Sabayon mousse

60ml liquid strained black tea
50g sugar
50g egg
145g blackberry ganache (see recipe above)
60g 64% chocolate
400g whipped cream soft peaks

Chocolate spray

500g dark chocolate
350g cocoa butter
colour as directed



Method untested

Pate sable cinnamon

1. Preheat oven to 160°C.
2. Add butter, sugar, flour, cinnamon and vanilla to a food processor and process to fine crumb. Add egg, mix till it comes together. Tip mixture onto bench and knead lightly. Roll out on a sheet of baking paper until 7 ½ 8 mm thick. Place ring mould over pastry and cut around outside edge, remove excess outer pastry.
3. Transfer pastry and ring mould on baking paper to an oven tray and bake until lightly golden.

Texture apple tatin insert

PART A

Dry caramelize the sugar, emulsify the caramel with the butter. Add the apples, cook until the apples are translucent and caramel in colour. Cool mixture.

PART B

1. Peel & dice the apples. Add butter, orange zest, & ginger to a pan and cook until aromatic. Add sugar & apples. Cook over high heat for 1 minute, add calvados & flambé. Cool mixture.
2. Mix the 2 apple mixtures together. Place in a silicon mould. Place in blast freezer until set.

Salted caramel layer

1. Heat cream. Place sugar, glucose, water in a saucepan, cook to caramel colour. Deglaze sugar with cream. Add gelatine. Cool to 50°C. Add butter and blitz.
2. Place in a silicon mould and place in blast freezer.

Biscuit decor jaconde

Cigarette decor paste

Mix all ingredients together.

Biscuit jaconde

1. Melt butter. Whip eggs, icing sugar, and almond meal together. Whip egg whites and sugar together to form stiff peaks. Fold egg whites into egg almond mixture alternating with butter & flour.
2. Preheat oven to 160°C.
3. Place cigarette paste on tray, swirl pattern with fingers. Place in freezer. Using a pastry scrape or palette knife spread cigarette paste with a thin layer about 3mm thick of jaconde. Bake until lightly golden. Cool.

5. Chocolate blackberry sabayon mousse

Blackberry ganache

1. Heat blackberry pulp in a saucepan, add sugar and inverted sugar, bring to the boil. Add extra sugar and pectin.
2. Pour mixture over chocolate in a bowl, stir until smooth. Cool to 40°C, add butter and blend with a stick blender.

Sabayon mousse

1. Place tea, sugar & eggs in a bowl over simmering water (bain marie) and whip to form a sabayon. Melt chocolate, mix in cream. Fold in blackberry ganache, gently fold in sabayon.

Chocolate spray

1. Temper chocolate see method below. Cool to 40°C. Add cocoa.
2. Place in spray gun.

Tempered chocolate

1. Melt the chocolate in a bowl. Add more chocolate stirring until melted, until the temperature of the chocolate reaches approximately 32°C (dark chocolate), approximately 30°C for milk or white chocolate. The chocolate should be tempered. To test, use a small square of silicon paper & dip in chocolate, place on bench (cool place), the chocolate should set at room temperature.
2. To temper the cocoa butter melt in pot on stove, then pour onto a clean work surface to cool rapidly (around 32°C), add colour as soon as you pour the cocoa butter on table and work with the palette knife. When cool, brush on clear plastic provided working left to right, and keep brushing until cool in same direction to obtain brush strokes. Cover in tempered white chocolate, and cut and shape to desired finish. Place on top of cake as desired.

Assembly

Layer of mousse in bottom of mould
Layer of salted caramel from silicon mould
Layer of jaconde
Layer of mousse
Layer of apple tatin from silicon mould
Layer of jaconde
Layer of mousse
Sable