



Chocolate Mousse Cake

By Adriano Zumbo

1. Pate sable cinnamon

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

1. Preheat oven to 160C.
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 – 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.

2. Texture apple tatin insert

PART A

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

1. Dry caramelise 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

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

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.



3. Salted caramel layer

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

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.

4. Biscuit decor jaconde

Cigarette decor paste

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

Mix all ingredients together.

Biscuit jaconde

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

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 160C.
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

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

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

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

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

500g dark chocolate
350g cocoa butter
colour as directed

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

Tempered chocolate

500g white 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



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cool rapidly (around 32C), 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.

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

NB: THIS RECIPE IS NOT TESTED BY THE MASTERCHEF FOOD TEAM