

CHOCOLATE CAKE FILLING: MOUSSE



Makes: 1 kg (enough for an 8-inch cake)

Time: 30 minutes (not including time in the fridge)

INGREDIENTS

2 each gelatin sheets

(silver strength/160 bloom)

448g (2 cups) heavy cream

312g (1½ cups) whole milk

308g (11 oz) dark chocolate (70% cocoa content),
finely chopped

Tip: If you can't find gelatin sheets, use powdered gelatin. One gelatin sheet = 1 scant tsp (2.3g) powdered gelatin. For every tsp of gelatin, bloom in 1 tbsp (15g) water.

EQUIPMENT

Stand mixer fitted with whisk attachment

Hand blender

Whisk

Spatula

Thermometer

STORAGE

Store in an airtight container in the refrigerator for up to 2 days.

METHOD

Soak the gelatin sheets in a bowl of ice water until soft, about 20 minutes. (If using powdered gelatin, sprinkle 2 tsp (6g) gelatin over 6 tsp (30g) water in a small bowl, stir, and let sit for 20 minutes to bloom.)

Tip: Whether using sheet or powdered gelatin, you must use cold water since warm or hot water will immediately dissolve the gelatin and you will not be able to work with it.

In a small pot, bring the milk to a boil over medium heat, stirring occasionally with a whisk. Remove from heat.

Place the dark chocolate in a medium heatproof bowl. Pour half of the hot milk over the chocolate and let it stand for 30 seconds. Stir gently with a spatula until the milk has melted the chocolate. Once melted, pour in the remaining milk, and stir to combine.

Switch to a hand blender and emulsify the ganache until smooth, glossy, and free of any lumps.

Squeeze out any excess water from your bloomed gelatin sheets. Whisk the bloomed gelatin into the hot ganache until the gelatin has dissolved. When

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finished, the ganache should have the consistency of mayonnaise. Let cool to 90 to 95°F (32 to 35°C).

In a stand mixer fitted with a whisk attachment, whip the cream until it forms medium-stiff peaks.

Tip: At room temperature, the ganache will remain smooth but won't melt the whipped cream.

Using a large rubber spatula, slowly pour the ganache into the whipped cream as you constantly fold until fully incorporated. Be careful not to overmix, so as not to deflate the airy texture of the mousse.

Cover the mousse with plastic wrap pressed directly on the surface, to prevent a skin from forming.

Refrigerate for at least 12 hours to set.

VARIATION

To make a silky hazelnut dark chocolate mousse, start with the dark chocolate mousse recipe, and add in 100g (⅓ cup) store-bought hazelnut paste as you warm up your milk. You can purchase hazelnut paste online.