

## COFFEE-CARAMEL ENTREMET CAKE

(adapted from [Keren's Kitchen](#))

*for the sable biscuit:*

75 g unsalted butter, room temp  
75 g dark brown sugar  
¼ tsp salt  
1/2 tsp instant coffee  
2 egg yolks  
100 g flour  
100 g finely ground hazelnuts  
6 g baking powder

*for the ganache layer:*

75 g dark chocolate (70%)  
12 g unsalted butter  
6 g honey  
1 tsp vanilla extract  
72 g heavy cream

*for the caramel mousse:*

7 g gelatine  
37 ml water  
150 g sugar  
52 g glucose or corn syrup  
67 ml water  
¼ tsp salt  
190 g + 375 g heavy cream  
2 egg yolks

*for the mirror glaze (adapted from [Phil's Home Kitchen](#)):*

2½ sheets (4g) of *Platinum grade* sheet gelatine  
120ml water  
150 g liquid glucose  
150 g granulated or caster sugar  
100 g condensed milk  
150 g white chocolate, chopped fairly small  
gel food colouring  
1 tsp coffee extract

*Make the sable biscuit component.* Heat oven to 350 °F and line a baking pan with parchment paper. In your stand mixer with beater attachment, beat together butter, sugar, salt and instant coffee. Mix until smooth. Add yolk and mix until combined. Then add flour, ground hazelnut and baking powder. mix until just incorporated. Divide the dough roughly in two pieces and roll each into a 3mm thick layer that you will cut as a circle, 5.5 inches in diameter. Transfer the dough to a baking dish lined with parchment paper and bake for 10 to 15 minutes. While still warm, cut two 5.5 inch circles. Discard (or enjoy) the trimmings. Set aside.

Chop the chocolate into small pieces and place in a bowl. Warm the cream in a small saucepan, until bubbles appear on edge of the surface. Pour over the chocolate, and let sit for 5 minutes. Combine the honey and butter and heat in the microwave until just melted. Mix to combine and set aside. Using a spatula, mix the chocolate in circular motion, then, add the melted butter and honey and mix to combine.

Let the ganache cool to room temperature until it's quite thick, then add a layer to each reserved sable cookie. Refrigerate for 2 hours minimum.

*Make the mousse.* In a small bowl, mix gelatine and water (37ml) together and leave for 5 to 10 minutes until set. Meanwhile, in a sauce pan, mix together sugar, glucose (or corn syrup), water (67ml) and salt. Cook on medium high heat until you achieve a caramel syrup with deep amber color. Do not allow it to smoke or burn. Meanwhile, in another sauce pan, slightly the heat the 190 grams heavy cream, so when the caramel is done you can pour the cream right away. Carefully pour it in and mix well until fully combined

In another bowl, whisk the egg yolks. Then add a third of the caramel to the beaten yolks and beat quickly together to temper the yolks. Pour the mixture back into the caramel and stir well to combine. Continue stirring until it reaches 180-182 °F. Heat the gelatine in the microwave for 20 seconds until melted (do not boil it, if needed reduce the power of your microwave to 70% or so) and mix into the caramel cream. Pass the cream through a fine mesh strainer, and set it aside to cool to 113 F (about 45 C). When cooled, whisk the remaining heavy cream (375 g) into a stable, yet soft consistency (like yogurt). Then fold it in two additions into the caramel cream, until well combined.

*Assembling the cake.* Set the bottom part of your Silikomart mold (white part) on a baking dish that will fit in your freezer. Pour a third of the mousse into the Silikomart mold and tap it on the table to level the surface and destroy large air bubbles. Carefully insert one of the cookies right in the middle, with chocolate side facing down. Add the upper part of your Silikomart mold and make sure it's locked in place. Add the rest of the mousse on top of that, but reserve some to fill in the sides and top. Place the second cookie, chocolate side down on the top and pipe the

remaining mousse around the edges. Use a small spatula to secure the cream on top. Freeze overnight.

*Make the mirror glaze.* Put the water, sugar and liquid glucose in a small pan and bring to simmering point, stirring occasionally to dissolve the sugar. Remove from the heat and let it stand for about 5 minutes. This is the base syrup for the glaze. Meanwhile, soak the gelatine in some cold water for about 5 minutes. Squeeze out the excess water and stir into the hot water, sugar and liquid glucose mixture to dissolve. Stir in the condensed milk and the coffee extract.

Put the chocolate in a medium bowl and pour this hot mixture slowly over the chocolate, stirring gently to melt it, avoid making bubbles. A stick immersion blender works great, but you must keep the blades fully submerged at all times. If bubbles are present, pass the mixture through a fine sieve.

Leave the glaze uncovered for an hour at room temperature for the glaze to cooled and be slightly thickened: if it is too runny you will get too thin a layer on top, colours will not blend well and less glaze will cling to the sides of the cake. The ideal temperature to pour the glaze is 92 to 94 F. Once it is slightly above that (around 97 F), remove a small portion and add dark brown gel color to it, mixing well. Pour the un-dyed portion in a large measuring glass with a spout, add the dark brown mixture to it, mix with a chopstick just barely. Make sure it is at the correct pouring temperature. Remove the cake from the freezer, place on a rack over a baking sheet. If you like to make it easier to save leftover glaze, cover the baking sheet with plastic wrap, so that you can lift it and pour easily into a container.

Take a deep breath, and pour the glaze in a circular motion, starting at the center, making sure it flows homogeneously on all sides. Tap the rack gently to settle the glaze, and very gently and quickly run an off-set spatula on top of the cake to force excess glaze to run down the sides. Do that just once, or you will ruin the marble effect. Drips under the cake can be cleaned with a spatula or sharp knife. Let the glaze set at room temperature for 15 minutes, then place the glazed cake in the fridge for 2 to 3 hours. Use a hot knife to cut slices without compromising the glaze.

Leftover glaze can be frozen and re-used. The colors will obviously mix together, so you won't be able to repeat a similar marble pattern.