

## CHOCOLATE MOUSSE CAKE

(from Dominique Ansel's [Masterclass online video](#))\

**Chocolate cake component:** he uses a flourless chocolate base, starting with 11 eggs, separated in yolks and whites. The yolks are beaten with sugar until tripled in volume, then a French meringue is added to the yolks. Finally, some cocoa powder is gently mixed and the batter is distributed in two half-sheets for baking. You can use any chocolate concoction you like, a genoise like [this one](#), or a Joconde like [this one](#), as long as you have 2 circles of cake of similar thickness, 8 inches in diameter.

**Chocolate Mousse:** I started the mousse preparation by blooming 2 tsp gelatin in 30mL very cold water for 10 minutes. Then 310g of whole milk was brought to a boil and poured over 310g dark chocolate (70% cocoa). The ganache was emulsified well, then the bloomed gelatin added and gently but thoroughly mixed. Heavy cream (450g) was whipped to the consistency of melted ice cream, and gently folded in the chocolate ganache/gelatin. Mousse is ready to use to assemble the cake.

**Chocolate Mirror Glaze:** This is not the traditional mirror glaze with condensed milk and glucose, but a much simpler variation, similar to a pouring ganache used in Opera Cakes, for instance. It starts with blooming 12g of gelatin in 60g of water for at least 10 minutes. Then, 200g sugar is mixed with 140g heavy cream and heated until the sugar is fully dissolved. Water (150g) is mixed with 70g cocoa powder in a bowl to form a paste. The bloomed gelatin is added to the hot heavy cream (make sure it is not hotter than 80 C), mixed well to dissolve. That is added to the cocoa powder paste and emulsified well. Ideally, the glaze should be stored in the fridge overnight and used next day to cover the cake.

**Assembling the cake:** I like to wrap the base of a tall 8-inch ring cake with plastic wrap, bringing it up along the sides (it is easier to do if you add a few drops of water to the outside of the ring). Add a piece of acetate inside the ring to facilitate un-molding later. Place the first cake layer at the bottom, cut to fit exactly inside the ring. Add mousse, the second cake layer, and mousse to cover. Freeze overnight.

Next day, bring the mirror glaze to room temperature, warm gently in the microwave until it reaches 90 to 95 degrees F. You must minimize bubbles in the glaze, either by using an immersion blender, or passing the mixture through a fine sieve. I actually do both things to make sure it is very smooth. Remove

the cake from the freezer, un-mold, place over a rack on a baking sheet. Cover by pouring the glaze at the center in a circular motion.

***Decoration:*** make small meringues using any Swiss meringue recipe you like. I used [this one](#). I baked mine at 175 F for 40 minutes only, then let them in the oven turned off for 30 minutes with the door slightly ajar. Add the meringues to the sides of the cake or in any pattern you like. Sprinkle with stars or other sprinkles. Leave in the fridge to de-frost for a couple of hours before serving.