

Layered Swiss Chocolate Mousse (dark, milk and white)

Quantity 8-10 Port.
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Category DESSERTS
Time Preparation time 60 minutes Setting / resting time 10 hours
Difficulty Beginner | Intermediate | Experienced

Ingredients Dark Chocolate Mousse (base)

QUANTITY	UNIT	PRODUCE
2	PC	Eggs whole
30	GR	Sugar white
1	PINCH	Salt cooking
137.5	GR	Dark cooking chocolate (couverture) SWISS
275	ML	Cream full-fat
2.5	ML	Cointreau or Grand Marnier
2.5	GR	Cacao powder
16-20	PC	Raspberries fresh
16-20	PC	Blueberry fresh

Ingredients Milk Chocolate Mousse (2nd layer)

QUANTITY	UNIT	PRODUCE
2	PC	Eggs whole
30	GR	Sugar white
1	PINCH	Salt cooking
137.5	GR	Milk cooking chocolate (couverture) SWISS
275	ML	Cream full-fat
40	GR	Hazelnuts roasted, peeled
30	GR	Sugar white
5	ML	Truffle Oil

Ingredients White Chocolate Mousse (top layer)

QUANTITY	UNIT	PRODUCE
1	PC	Egg whole
1	PC	Egg yolk
½	PC	Vanilla bean (mark)
1	PINCH	Salt cooking
2.5	GR	Gelatin leaves
127.5	GR	White cooking chocolate (couverture) SWISS
262.5	ML	Cream full-fat
8-10	PC	Strawberries fresh
16-20	PC	Chocolate Coffee beans

TOOLS / EQUIPMENT NEEDED: *Mixing bowl stainless steel large x2, Mixing bowl glass large 1, whisk, plastic scrapper, wooden spoon, scale, pot, ice-basin (bath), skillet (sautéing pan), knife, sieve (strainer), chopping board, mousse glasses (8-10), spoon large*

INGREDIENTS NEEDED: *Cooking chocolate dark, milk, white (SWISS), cacao powder, sugar white, salt cooking, cream full-fat, Cointreau (or Grand Marnier), Gelatin leaves, vanilla bean, eggs, hazelnuts, truffle oil, raspberries, blueberries, strawberries, chocolate coffee beans*



Layered Swiss Chocolate Mousse (dark, milk and white)

Mise en place / Preparation Dark Chocolate Mousse (base)

- Chop couverture (dark) into small pieces and melt in hot water bath (bain-marie)
- Whisk cream (full-fat) to 90% stiff and refrigerate
- Beat / mix whole eggs, sugar and salt warm (in a glass bowl over a hot water bath till thick and foamy), then beat / mix cold over an iced water bath
- Quickly fold in melted couverture (30-35 C) into the cold beaten egg mixture
- Add Cointreau or Grand Marnier
- Immediately fold in the whisked cream (90% stiff) carefully into the mixture. No whisking or beating!
- Spread raspberries and blueberries (washed) equally into glasses
- Sprinkle with cacao powder
- Fill in chocolate mousse (base - 1st layer) evenly, ensure no air bubbles occur
- Refrigerate (covered) for 4 hours

Mise en place / Preparation Milk Chocolate Mousse (2nd layer)

- Chop couverture (milk) into small pieces and melt in hot water bath (bain-marie)
- Whisk cream (full-fat) to 90% stiff and refrigerate
- Toast / roast hazelnuts in a skillet (sauteeing pan) with no oil, slightly cool down and put into a tea towel, rub between your hands in order to peel the hazelnuts
- Chop peeled hazelnuts roughly, caramelize sugar, add chopped hazelnuts take from heat, add truffle oil, pour out onto bench top (stainless steel) or onto a plate, cool down and break up into small pieces.
- Beat / mix whole eggs, sugar and salt warm (in a glass bowl over a hot water bath till thick and foamy), then beat / mix cold over an iced water bath
- Quickly fold in melted couverture (30-35 C) into the cold beaten egg mixture
- Immediately fold in the whisked cream (90% stiff) carefully into the mixture. No whisking or beating!
- Fold in hazelnut – truffle oil brittles
- Fill in chocolate mousse (2nd layer) evenly, ensure no air bubbles occur
- Refrigerate (covered) for 4 hours

Mise en place / Preparation White Chocolate Mousse (top layer)

- Soak gelatin leaves in cold water
- Chop couverture (white) into small pieces and melt in hot water bath (bain-marie)
- Cut vanilla bean lengthwise in half and scrap out vanilla core (mark)
- Whisk cream (full-fat) to 90% stiff and refrigerate
- Beat / mix whole eggs, egg yolks, vanilla core (mark) and salt warm (in a glass bowl over a hot water bath till thick and foamy)
- Squeeze out gelatin leaves and dissolve in the warm egg mixture, then beat / mix cold over an iced water bath
- Quickly fold in melted couverture (35-40 C) into the cold beaten egg mixture
- Immediately fold in the whisked cream (90% stiff) carefully into the mixture. No whisking or beating!
- Fill in chocolate mousse (top layer) evenly, ensure no air bubbles occur
- Refrigerate (covered) for 2 hours

Serving

- Take out layered chocolate mousse (make sure it is all set), garnish top with strawberries (washed) cut in half and chocolate coffee beans

Remarks / Comments:

- This dessert (layered Swiss chocolate mousse) is a show stopper! Your guests will not forget this – Presentation, taste, texture etc.
- You can pre-prepare this dessert 1-2 days in advance, perfect for dinner parties, festive parties (e.g. Christmas)

