

## Chocolate Mousse Cake

*Recipe by Francois Dionot*

### *Ingredients:*

### **Dessert**

#### ***Cocoa Roulade Cake***

- 6 eggs, separated
- 6 ounces sugar
- 6 ounces cake flour
- 1 ounce cocoa powder, sifted with the cake flour
- 2 tsp vanilla

a 12"by 18" sheet pan

#### ***Chocolate Mousse***

- 12 ounces semi-sweet chocolate
- 9 ounces unsweetened chocolate
- 3 egg whites
- 3 ounces sugar
- 2 cups heavy cream
- 1 pkg unflavored gelatin



### *Preparation:*

#### ***Cocoa Roulade Cake***

- beat the egg yolks with 2 oz of sugar until it reaches a ribbon consistency.
- beat egg whites until stiff, add 4 oz of sugar and beat until shiny.
- mix the yolks with the whites and sift flour and cocoa over the egg mixture. Fold to combine. Add vanilla.
- Line the sheet pan with parchment paper. Pour batter onto the parchment and spread evenly. Bake for 8 to 10 minutes at 400°F.
- Remove and let cool.

## *Chocolate Mousse*

- Place chocolate in a stainless steel bowl over a pan of simmering water and melt slowly.
- In a small pan, mix sugar with very little water - just enough to make a wet paste. Clean sides of pan, bring to a boil and cook to the soft ball stage.
- Beat egg whites to a stiff peak. Pour hot syrup into the egg whites, beating constantly until they reach room temperature.
- Add ¼ cup of water to the gelatin powder in a small ramekin and let it become a paste. Place the gelatin in a pan with one inch of simmering water; cover 2-3 minutes until the paste becomes a clear liquid.
- Whip the cream to a soft peak.
- Pour the gelatin into the egg mixture; fold in the melted chocolate and the whipped cream.

## *To prepare the Chocolate Mousse Cake...*

- Pour the chocolate mousse on top of the roulade cake. Spread evenly.
- Refrigerate or freeze for 4 hours
- Cut out in desired shapes