



PROFESSIONAL

CHOCOLATE & RASPBERRY MOUSSE DOME



AVONMORE
PROFESSIONAL
PRODUCTS USED



Avonmore Professional
38% Whipping Cream

MAKES 10 TARTLETS INGREDIENTS LIST

Sponge Base

- 75g Almond Powder
- 75g Icing Sugar
- 20g Flour
- 2 Eggs
- 15g Sugar
- 60g Whites
- 15g Butter

Raspberry Insert

- 2.5 Leaves Gelatine
- 100g Raspberry Puree
- 50ml Water
- 30g Sugar

70% Dark Chocolate Mousse

- 200g 70% Dark Chocolate, chopped
- 160ml Cream (1)
- 2 Eggs
- 300ml Cream (2), softly whipped

Neutral Glaze

- 100g Water
- 150g Sugar
- 50g Glucose
- 8g Pectin NH

Dark Chocolate Glaze

- 75ml Water
- 200ml Cream
- 175g Sugar
- 12g Cocoa Powder
- 12g Cocoa Butter
- 125g Neutral Glaze (Recipe Above)
- 100g 70% Dark Chocolate, chopped
- 5 Leaves Gelatine

White Chocolate Décor

- 200g White Chocolate, roughly chopped
- 2g Cocoa Butter

Assembly & Presentation

- 5 Raspberries
- 100g Cocoa Nibs
- Gold Leaf

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 SPONGE BASE
- 02 70% DARK CHOCOLATE MOUSSE
- 03 RASPBERRY INSERT
- 04 NEUTRAL GLAZE
- 05 DARK CHOCOLATE GLAZE
- 06 WHITE CHOCOLATE DÉCOR

01

Sponge Base

1. Put the egg whites and sugar into the bowl for the stand mixer and attach the whisk attachment. Whisk to form a stiff meringue.

Put the egg and egg yolks in a separate bowl.

2. Combine the egg yolks with the meringue and fold in the flour, ground almonds and melted butter.
3. Spread out onto a baking tray lined with a silpat and bake at 190°C for 10 minutes. Cool and cut out discs (6cm). Set aside.

02

Raspberry Insert

1. Place the gelatine in a bowl of cold water to soften. Put the raspberry puree, water and sugar in a small saucepan and bring to a boil. Once boiling, remove from the heat, squeeze out the excess water from the gelatine leaves and add the gelatine to the puree, whisking well to dissolve.
2. Cool the jelly to room temperature and pour into small demi sphere moulds (3.5cm in diameter). Freeze (minimum 1hour) or overnight.

03

Neutral Glaze

1. Put the chocolate into a bowl over a medium saucepan of simmering water, ensuring the base of the bowl doesn't touch the water. Melt slowly, stirring regularly.
2. Put the cream (1) in a small saucepan and bring to the boil. When the cream is boiling and the chocolate is melted, remove both from the heat and slowly pour the cream over the chocolate, mixing well to combine.
3. Add the eggs to the mix one by one, whisking all the time to ensure fully combined. Fold in the whipped cream.
4. Place the mousse in a piping bag and pipe mousse into 10 x large demi sphere moulds, 6cm in diameter.

5. Remove a raspberry insert from the mould and gently push into the centre of the mousse. Repeat with the remaining mousses. Smooth the top of the mousse using a palette knife.
6. Press a sponge disc on top of the mousses and place in the freezer to set (minimum 4 hours or overnight.)

04

Dark Chocolate Glaze

1. Put the cream, water, sugar and cocoa powder in a small saucepan and place over a medium heat. Bring to a boil.
2. Meanwhile, place the gelatine leaves in a bowl of cold water for a few minutes to soften. Once soft and the cream mix in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the saucepan, whisking well to dissolve.
3. Put the cocoa butter, chocolate and neutral glaze into a bowl and pour over the hot liquid. Mix well to combine. Pass the Chocolate Glaze through a sieve and keep hot to use, or chill until required.

05

White Chocolate Décor

1. Put the chocolate into a bowl over a pan of simmering water. Once melted to 45°C, remove from the heat and set aside to cool. When the chocolate has cooled to 35°C, add the cocoa butter and mix well to melt. Cool the chocolate again to 29°C, and use to make chocolate discs; spread the chocolate out on acetate or chocolate transfer sheets and cool for a few minutes until set, before cutting into small circles (2cm in diameter).
2. Place the acetate sheets between two sheets of baking paper, then between two baking trays to press and keep flat. Keep in the fridge until ready to serve.

Assembly and Presentation:

To garnish:

- 5 Raspberries
- 100g Cocoa Nibs
- Gold Leaf

Remove the chocolate mousse domes from the freezer and place on a wire rack over a tray.

Heat the chocolate glaze to 45°C and pour over the domes, ensuring to cover completely.

While the glaze is still warm, press cocoa nibs around the base of each mousse. Leave to set for a few minutes before placing in the fridge for at least 30 minutes to defrost.

When ready to serve; press a white chocolate disc on top of each mousse.

Cut the raspberries in half and place a raspberry half on top of the white chocolate disc. Finish with gold leaf.



Scan here for recipes.
For further information,
please contact your Avonmore
Professional distributor.