



Supreme Chocolate Mousse Cake

Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120

Yield: Two, 9" mousse cakes.

A deliciously dense cake loaded with chocolate chips supports an airy but firm whipped chocolate mousse. The cocoa butter coating adds a velvety texture that makes this dessert not only visually appealing, but incredibly sumptuous.

INGREDIENTS

Cake*:

3 1/2 lb (1 pouch) **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 oz (2 1/4 cups) water

12 oz (6) eggs

6 oz (3/4 cup) vegetable oil

Mousse:

12 oz (6 cups) **Ghirardelli Semi-Sweet Chips 63116**

8 oz (1 cup) heavy cream

8 oz (1 cup) heavy cream, whipped to soft peaks

Chocolate Cocoa Butter Spray (optional):

6 oz (1 cup) **Ghirardelli Semi-Sweet Chips 63116**

6 oz cocoa butter

Chocolate Orb Flower (optional):

16 oz (2 1/2 cups) **Ghirardelli Semi-Sweet Chips 63116**

EQUIPMENT

Four, 9-inch cake pans

Two, 9-inch ring mold

Sphere molds

Thick plastic sheet

Industrial paint sprayer

METHOD

Cake:

Place cake mix, water, eggs and oil in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Scale batter into four,* lightly greased or paper-lined, 9-inch round pans (23 oz batter each pan). Bake in a convection oven at 300°F for 20-25 minutes. Cool completely.

Mousse:

Place the heavy cream in a sauce pan and bring to just a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature. Gently blend whipped cream in two stages. (Blend one-third of the whipped cream into the chocolate mixture to lighten; then gently fold in the remaining cream).

Chocolate Cocoa Butter Spray:

Temper chocolate. Temper cocoa butter. Pour tempered chocolate and tempered cocoa butter into paint sprayer.

Chocolate Orb Leaves:

Temper chocolate and pour into 1/2 sphere molds. Remove when set and assembled into whole spheres. Using an off-set metal spatula spread chocolate on plastic sheet, resembling a leaf. Set and assemble to the base of the chocolate orb.

To Assemble:

Cut one cake in half, horizontally to make 2 layers. For each cake, place one half of the cake in the base of a ring mold. Pour 14 oz chocolate mousse evenly over cake, freeze until set. Unmold cake and spray with chocolate cocoa butter mixture to create a velvet finish. Garnish top of cake with the chocolate orb flower.

**NOTE: This will make four, 9-inch cakes. Use one, 9-inch cake to make two mousse cakes. Reserve and freeze the other three cakes for future use.*