

From the kitchen of David and Jennifer Deaven

lined with parchment paper, place in roasting pan, fill with water halfway up sides, and bake in 300F oven for



- A: 100ml water
- 70g white sugar
- 70g brown sugar
- B: 150g butter, cubed
- 1t vanilla extract
- C: 340g dark chocolate, chopped
- D: 4 eggs, beaten
- E: 2t powdered gelatin
- F: 240ml heavy cream
- G: 170g dark chocolate, chopped
- H: 170g white chocolate, chopped
- I: 480ml heavy cream

1. Make the base. Bring (A) to boil in saucepan. Add (B), then pour over (C). Let stand 5 minutes and stir to combine. Add (D) and mix well. Pour into springform pan

## Desserts/Triple Chocolate Mousse Cake

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- 30 minutes. Cool in fridge until set.
2. Combine (E) and let stand 5 minutes. Place (F) in saucepan and bring to simmer, then add (E).
3. Place (G) and (H) into two bowls, and pour hot cream/gelatin mixture over each in equal amounts. Stir each bowl to combine.
4. Whip (I) into soft peaks, fold 1/3 equally into the two bowls, then fold in remainin 2/3.
5. Pour dark chocolate mousse over base layer, chill for 30 minutes, then pour white chocolate onto top and chill 30 minutes more. Serve with chocolate grated over the top.

Servings: 16

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