



Recipes

All red text ingredients are available from Famasons



Famasons
PREMIUM INGREDIENTS



Espresso Mousse Cake

Yield: 1 cake – 8 slices

Ingredients:

Chocolate Cake

500 g	Famasons Chocolate Cake Premix
200 g	Water, cold
225 g	Eggs, large, whole

Mousse

400 g	Famasons Vanilla Mousse
400 g	Water, cold
120 g	Dr Baker Espresso Dessert Sauce

Chocolate Ganache

180 g	Chocolate, dark, couverture
90 g	Cream, full fat

Garnish

10 g	Cocoa Powder
1 unit	Famasons Stencil



Method:

1. Collect all the ingredients from storage.
2. Preheat the oven to **180 °C**.
3. Line a **23 cm diameter** springform cake tin with parchment paper and grease with Pan Release Grease.

Chocolate Cake

1. Place the Famasons Chocolate Sponge Premix, water and eggs into a mixing bowl of an electric mixer fitted with a whisk attachment.
2. Whisk on slow speed to combine the ingredients.
3. Stop the mixer and scrape down the sides and bottom of the bowl.
4. Whisk on high speed for **6-8 minutes**.
5. Place the batter into the lined cake tin and bake for **25-30 minutes** until an inserted skewer comes out clean.
6. Remove the cake from the oven and allow to cool.
7. Remove the cake from the tin and level out with a serrated knife.
8. Cut the cake into two even layers.
9. Place the first layer in the base of the spring form pan and set aside the second layer.

Mousse

1. Place the Famasons Vanilla Mousse and cold water in a bowl of an electric mixer fitted with a whisk attachment.
2. Whisk on slow for **1 minutes**.
3. Scrape down the side of the bowl.
4. Mix on high speed for **5 minutes**.
5. Remove **1/3** of the mousse and set aside.
6. Add the Dr Baker Espresso Dessert Sauce to the remaining **2/3** of the mousse mixture and fold in to fully combine.

Chocolate Ganache

1. Place the dark couverture chocolate in a heat proof bowl.
2. Place the cream in a small pot over medium heat. Heat the cream until just before boiling.
3. Pour the cream over the chocolate and allow to sit for **2 minutes** to melt the chocolate.
4. Mix the ganache until smooth.
5. Allow to cool slightly before applying on the mousse.

Assembly

1. Pour the espresso mousse over the cooled cake layer and smooth it to level it out.

2. Place the second cake layer on top of the espresso mousse.
3. Carefully pour the vanilla mousse over the cake layer and smooth it to level it out.
4. Place in the refrigerator for **4 hours** until set.
5. Pour the prepared chocolate ganache over the top of the mousse and level it out with a spatula.
6. Place in the refrigerator for **1 hour** until set.

Garnish

1. Using a warm palate knife, loosen the edges of the cake.
2. Place the Famasons stencil on top of the cake, in the center and dust cocoa powder on the top.
3. Carefully remove the stencil from the top.

Storage:

1. Store in an airtight container in the refrigerator at **< 4 °C** for up to **3 days**.