



RECIPE BY JOAQUIN SORIANO

# Miniature Mousse Cake

Recipe in 7 steps



1

## Chocolate Mousse - 35 g / piece

Full-fat milk (3,6% fat)	117g	11.4 %	Bring the milk to the boil with the inulin, then make a custard with the whole eggs.
Inulin	29g	2.8 %	
Whole fresh eggs	98g	9.5 %	Once the custard is finished and has the desired texture, pour over the dark couverture and the cocoa butter.
Dark chocolate MADONG 70%	227g	22.1 %	
COCOA BUTTER	23g	2.2 %	Emulsify by hand with a silicone spatula, then finish the emulsion with an immersion blender.
35% fat cream	532g	51.8 %	
Total	1026g	100%	Whip the cream until its texture resembles that of shaving foam; then gently incorporate and mix the ganache into the whipped cream.

2

## Soft Rosemary Caramel - 11 g / piece

Caster sugar	205g	15.6 %	Bring the glucose (2), milk, cream and rosemary to the boil, then leave to infuse for 20 minutes before straining.
Salt	4g	0.3 %	
Glucose syrup DE40 (1)	238g	18.1 %	Weigh the butter with the cocoa butter. Caramelize the sugar, salt and glucose (1) without adding any water.
35% fat cream	432g	33.0 %	
Full-fat milk (3,6% fat)	108g	8.2 %	Deglaze with the infused cream, then reduce by bringing to a boil.
Glucose syrup DE40 (2)	108g	8.2 %	
COCOA BUTTER	50g	3.8 %	Add the last ingredients, then emulsify with an immersion blender.
82% fat PDO butter	151g	11.5 %	
Fresh rosemary	12g	0.9 %	Refrigerate at 4°C.
Total	1308g	100%	

3

## Flourless Biscuit - 8 g / piece

82% fat PDO butter	174g	17.0 %	Melt the dark couverture with the butter in the microwave.
Dark chocolate LARGO 70%	91g	8.9 %	
52% almond paste	144g	14.0 %	Add the almond paste and blend using an immersion blender to separate the fat from the water.
Whole fresh eggs	265g	25.9 %	
Fresh egg whites	204g	19.9 %	While continuing to blend, pour in the whole eggs (previously warmed to room temperature) to create a stable emulsion.
Caster sugar	91g	8.9 %	
COCOA POWDER 22/24%	53g	5.1 %	Make a meringue then gently incorporate the ganache. Finish by incorporating the cocoa powder.
Total	1022g	100%	

## 4

## Chocolate Shortbread

Brown sugar	122g	12.3 %	Mix the different sugars and salt together.
Inulin	61g	6.1 %	
Caster sugar	61g	6.1 %	Add the butter, then cream the mixture before adding water.
Salt	4g	0.4 %	
82% fat PDO butter	212g	21.5 %	Finish the mixture by adding all the powders, taking care to thoroughly scrape the sides of the bowl between ingredients.
Water	13g	1.3 %	
T65 flour 10,5% protein	245g	24.8 %	
COCOA POWDER 22/24%	47g	4.7 %	
Baking powder	8g	0.8 %	
Ground hazelnuts	212g	21.5 %	
Total	985g	100%	

## 5

## Chocolate Croustillant - 25 g / piece

Baked chocolate shortbread	869g	85.9 %	Melt the cocoa butter with the dark couverture, then add the baked shortbread and crush regularly.
COCOA BUTTER	71g	7.0 %	Mix before use.
Dark chocolate LARGO 70%	71g	7.0 %	
Total	1011g	100%	

## 6

## Chocolate Ganache - 12 g / piece

Full-fat milk (3,6% fat)	211g	20.6 %	Bring the milk, cream and inulin to the boil.
35% fat cream	317g	30.9 %	Pour over the dark couverture and the olive oil, then emulsify by hand with a silicone spatula, finishing the emulsion with an immersion blender.
Inulin	59g	5.7 %	
Dark chocolate MADONG 70%	387g	37.8 %	Whip the cream until its texture resembles that of shaving foam; then gently incorporate and mix the ganache into the whipped cream.
Olive oil	49g	4.7 %	
Total	1023g	100%	

## 7

## Chocolate Glaze

Water	151g	14.6 %	Simmer the sugar with the water, then pour the cocoa powder and the cream straight in to limit evaporation.
Caster sugar	390g	37.8 %	
COCOA POWDER 22/24%	132g	12.8 %	Emulsify using an immersion blender, taking care to clean the sides of the saucepan to avoid leaving any lumps of cocoa powder.
35% fat cream	266g	25.8 %	
Gelatine mass 200 bloom 1/5	91g	8.8 %	Add the gelatine mass while continuing to emulsify.
Total	1030g	100%	

## Final assembly

For the first step: make the biscuit and then the shortbread, baking and then leaving to cool.

Afterwards, make the rosemary caramel to be poured onto the biscuit.

Deep-freeze at -40°C.

Make the chocolate croustillant, then weigh it directly in the mould.

Deep-freeze at -20°C.

Make the ganache and pour it over the croustillant.

Cut out the caramel biscuit insert with a 4.5 diameter biscuit cutter, then make the mousse.

Pipe onto the croustillant, then place the insert on the top and fill in with the rest of the mousse.

Smooth out then deep-freeze.

Unmould, glaze at 32°C then decorate.

