

Dark Chocolate Mousse Mini Gateaux
Finished with a dark mirror glaze and garnished with a fresh blackberry

Ingredients for the Sponge

- 125g Self-raising flour (Gluten Free)
- 75g Caster Sugar
- 1 tsp Vegan cocoa powder
- ½ tsp Baking powder
- 125g Soya cream
- 38g Vegetable oil
- 1 tbsp White vinegar
- ¼ tsp Vanilla extract
- Pinch of salt

Ingredients for the Mousse

- 300g Soya Cream
- 1tbsp White Vinegar
- 250g Vegan Dark Chocolate 70% - Melted
-

Chocolate Glacage

- 90g Caster sugar
- 2g Pectin
- 90g Glucose syrup
- 48g Water
- 60g Soya cream
- 90g Dark chocolate 70%

Method for the Sponge

1. Mix all the dry ingredients in a bowl.
2. In a separate bowl mix the soya cream with the vinegar till the mix starts to thicken.
3. Add the oil & vanilla into the cream mixture.
4. Pour the cream mixture into the dry ingredients and start folding through.
5. It should be nice smooth consistency.
6. Pour into the silicon moulds 7cm diameter X 3cm Deep.
7. Bake 170 degrees centigrade for 12 to 14 minutes.
8. Out of the oven put it on the rack to cool down.
9. Slice in half and set aside till needed.
10. Cut the sponge into two discs.

Method for the Mousse

1. In bain-marie, melt the chocolate and set aside until it cools down to 35 degrees.
2. Mix the cream with the vinegar and whip until it thickens.
3. Fold the cream into the melted & cooled chocolate
4. Pour the mousse into a piping bag
5. Pipe ½ of the mousse in the moulds, then insert 1st sponge disc and pipe a bit of the mousse on top and cover it with the last sponge.
6. Freeze the mini gateaux until needed.



Dark Chocolate Mousse Mini Gateaux
Finished with a dark mirror glaze and garnished with a fresh blackberry

Method for the Glacage

1. In a saucepan bring to the boil the water & glucose
2. Off the heat, add the sugar and pectin and then bring back to the heat and boil to 105 degree.
3. Off the heat and add the cream and the chocolate and mix well until the chocolate is completely melted
4. Transfer the glaze into a plastic jar and blend it with a hand blender to emulsify, cover it with cling film and refrigerated over night
5. The next day, reheat the glaze to 35 degree.
6. Take the cake out of the freezer and place it on the top of the rack and glaze it.

Allergens in this dish indicated by the Box (es) Marked 'x'

Celery	☐	Molluscs	☐
Crustaceans	☐	Mustard	☐
Dairy (Milk)	☐	Peanuts	☐
Egg	☐	Sesame	☐
Fish	☐	Soya	☒
Gluten	☐	Sulphites	☐
Lupin	☐	Tree Nuts	☐

About the Chef

This recipe is from Mustapha Rahimi Head Pastry Chef at [Searcy's](#).
Mustapha has a number of social media links, you can find him on [Twitter](#), [Facebook](#) and [Instagram](#).