

Chocolate & Mango Mousse Bar



Pair with
Moscato

Serves 12

Recipe provided by Andaz London Liverpool Street

INGREDIENTS:

Chocolate Cake

103 g Flour
19 g Cocoa powder
7 g Baking powder
126 g Sugar
47 g Vegetable oil
167 g Eggs
68 g Milk

Mango Mousse

334 g Mango puree
50 g Sugar
10 g Gelatine leaves
367 g Cream

Mango Jelly

167 g Mango puree
42 g Water
12 g Sugar
5 g Gelatine leaves

Chocolate Curd

200 g Milk
200 g Cream
100 g Egg yolk
50 g Sugar
255 g Chocolate

Fresh Mangos Coconut sorbet

DIRECTIONS:

Chocolate Cake: Combine dry ingredients, add oil and eggs. Whisk on high for 6 minutes. Add milk, then whisk on low for 2 minutes. Pour batter into prepared pan, cook for 10 minutes at 180°C.

Mango Mousse: Warm half the puree with the sugar, then add gelatine soaked previously in cold water. Add remaining puree. Whip the cream then fold into puree. Pour over cake, let it set.

Mango Jelly: Warm half the puree with the water and sugar, add gelatine soaked previously in cold water. Add remaining puree. Pour over mousse, freeze. Cut into bars of 11cm by 3cm.

Chocolate Curd: Boil milk and cream. Mix sugar and egg yolk, add to milk and cook to 82°C. Heat chocolate to 70°C then do a liaison. Pass through a colander and let cool. Spoon over mousse.

Serve with fresh mangos and coconut sorbet.

1901 Wine Lounge at Andaz
London Liverpool Street

