

# 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

