



Coffee and hazelnut praline mousse cake

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24 hours

Preparation time

2 hours

Cooking time

6-8 servings

Serves

INGREDIENTS

Dacquoise

125 g egg whites (approximately 4 eggs),
room temperature
Pinch cream of tartar
30 g almond meal
45 g hazelnut meal
100 g pure icing sugar, sifted
25 g plain flour, sifted
20 g coffee beans, ground
15 g roasted hazelnuts, chopped
75 g caster sugar

Chocolate coffee cream

210 g thickened cream, 35% fat
10 g coffee beans
50 g egg yolks (approximately 3)
20 g caster sugar
15 ml espresso
55 g Callebaut milk chocolate
80 g Callebaut dark chocolate

Sugar coated almonds

25 ml water
35 g caster sugar
125 g slivered almonds
10 g pure icing sugar

Praline mousse

30 g glacé orange, finely chopped
60 g sugar coated almonds, roughly
chopped
6 g gold gelatine sheets (3 sheets)
430 g thickened cream, 35% fat
2 vanilla beans
35 ml water
75 g caster sugar
75 g egg yolks (approx. 4)
115 g Callebaut white chocolate
50 g Callebaut hazelnut praline paste
50%
30 g Callebaut dark chocolate, roughly
chopped

Glaze

150 ml water
300 g caster sugar
300 g glucose
200 g condensed milk
20 g gold gelatine sheets (10 sheets)
300 g Callebaut milk chocolate
Water, to thin glaze if required

Garnishing

10 g glacé orange
10 g slivered almonds, toasted
Callebaut dark chocolate, melted and
tempered
High percentage alcohol, frozen overnight

METHOD

Dacquoise

1. Pre-heat Oven on Conventional at 165°C. Line the base of a baking tray with baking paper.
2. In a bowl of a freestanding mixer with balloon whisk attachment, whisk egg whites and cream of tartar on medium speed.
3. In a separate bowl combine all remaining ingredients, except caster sugar.
4. When meringue reaches medium peaks, gradually add in the caster sugar. Fold the dry ingredients through the meringue by hand, one third at a time until combined.
5. Spread the dacquoise onto the baking tray measuring 25 cm x 38 cm x 2.5 cm high. Bake on shelf position 2 for 10-12 minutes. Remove from the Oven and allow to cool.
6. Flip the tray over onto another sheet of baking paper and carefully remove the paper on the base.
7. Using a 16 cm pastry cutter or cake ring, cut a circle. Then using an 8 cm cutter, remove the centre to form a donut shape.

Chocolate coffee cream

1. Place cream into a medium saucepan and bring to the boil on high heat, Induction setting 8. Turn off the heat and infuse the coffee beans for 5 minutes. Strain cream and discard beans.
2. In a separate bowl, whisk egg yolks and sugar. Pour over strained cream and espresso. Mix to combine.
3. Return coffee custard to a clean saucepan and heat on medium-high heat, Induction setting 7, stirring continuously until custard reaches 81°C on a thermometer and has thickened.
4. Place milk and dark chocolate into a bowl. Strain custard over the chocolate and whisk together until combined.
5. Place a Silikomart Lady Queen Mould 160 mm onto a baking tray. Pour the coffee cream into the mould until it fills half way. Place into the freezer overnight, or at least 8 hours.

Sugar coated almonds

1. Pre-heat Oven on Conventional at 170°C.
2. In a medium saucepan, combine water and sugar. Bring to the boil on Induction setting 8 to dissolve sugar.
3. Remove from the heat and pour over the slivered almonds, stir to combine.
4. Place almonds onto a lined baking tray dusted with icing sugar. Bake on shelf position 2 for 15 minutes or until golden brown. Turn the almonds over with a spatula halfway through baking. Cool at room temperature.

Praline mousse

1. Combine glacé oranges and roughly chopped sugared almonds into a bowl.
2. In a bowl of cold water, soak gelatine sheets until soft and pliable.
3. In a bowl of a freestanding mixer with balloon whisk attachment, whip cream and vanilla until soft peaks. Place into the refrigerator until required.
4. In a medium saucepan, bring water and sugar to the boil on high heat, Induction setting 8. Continue cooking until reaches 123°C on a thermometer.
5. Place yolks into a bowl of a freestanding mixer with balloon whisk attachment, whisk on medium speed. Pour over sugar syrup and continue whisking until it's cool to create a pate a bombe.
6. In a medium saucepan on low heat, Induction setting 2, melt white chocolate and praline paste until it reaches 60°C.
7. Fold through a quarter of the semi whipped cream through the praline mix then combine with the pate a bombe.
8. When the gelatine is soft, drain off excess water and heat in the Microwave at 600W for 20 seconds or until melted. Do NOT heat above 80°C.
9. Add a small amount of the mixture to the melted gelatine and combine before adding back into the mousse and fold through.
10. Fold through glacé oranges, almonds, chopped chocolate and the remaining whipped cream; making sure you continue to stir to avoid the mixture setting.
11. Place a Silikomart Lady Queen Mould 180 mm onto a baking tray. Fill the mould one third of the way with the mousse, either with a spoon or a piping bag. Using the back of a spoon, spread the mousse up the sides of the mould to avoid any air bubbles forming. You can also fill a piping bag and pipe mousse.
12. Unmould the frozen chocolate coffee cream and insert into the large 180 mm mould. Fill to cover with remaining mousse leaving approximately 5 mm for the base.
13. Place the dacquoise on top, ensuring that it is level with the base of the mould. Remove any excess mousse with a palette knife to ensure you have a smooth level base.
14. Return to the freezer for at least 8 hours, or overnight.

Glaze

1. Soak gelatine sheets in a bowl of cold water until soft and pliable.
2. In a medium saucepan, combine water, sugar and glucose. Bring to the boil on high heat, Induction setting 8, cook until it reaches 103°C on a thermometer.
3. Add the condensed milk and drained gelatine.
4. Pour syrup over a bowl containing the chocolate and emulsify with a stick blender.
5. Cool at room temperature until it reaches 30°C, then mix again with the stick blender. Ensure the blade is fully immersed in the glaze as you want to remove all air bubbles. This will also heat it slightly until it's at the required glazing temperature of 32°C.
6. The glaze should be of a runny consistency and just coat the back of a frozen spoon when tested. If too thick, add some cold water and blend well, ensuring there are no air bubbles.

Garnish

1. Place the frozen mousse cake onto a small metal ring or cake rack with a lined tray underneath.
2. Pour the glaze over the frozen cake starting in the middle and pouring in a circular motion.
3. When the glaze has stopped dripping, trim off the drips and transfer carefully to a serving plate.
4. Temper chocolate and transfer to a paper piping bag. Cut a small tip off the end and squeeze the chocolate into the frozen alcohol to create squiggles. Gently lift the chocolate out of the alcohol and transfer to a paper towel lined plate to dry.
5. Decorate with chocolate squiggles, toasted almonds and glacé orange.

Hints and tips

- Excess glaze can be stored frozen for up to 2 months and re-heated in the microwave.
- Silikomart Kit Lady Queen 1000 mould's are available to purchase from www.savourschool.com.au
- For the glaze, you can replace the milk chocolate with white chocolate, using 1:1 ratio. If using dark chocolate, reduce the quantity by 5%.
- Leftover chocolate coffee cream can be kept in the refrigerator for 4-5 days, or frozen up to 2 months. Quenelle and serve with other desserts.
- To temper chocolate place chocolate into a plastic bowl and melt in the Microwave at 850W for 30 seconds. Remove from the microwave and stir with a plastic spatula. Heat at 30 second intervals stirring well between.
- Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the microwave and stir vigorously until the solid chocolate is melted.
- After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun.
- Use the highest alcohol percentage you can find, as long as it's a minimum of 36% proof. The higher the alcohol, the less time it will take to dry. Pour into a sealed container and freeze overnight.