

# Best Dessert 2013

---

## Chocolate Mousse Cake Decoded

---



### Synopsis:

Our mission was to create an element of surprise at the conclusion of the event. We were asked to start a buzz that would help effectively market the hosts' company. The plan was to present a dessert with mystery and intrigue. We cracked the code and the results were delicious.

### Description:

Before we could think about the surprise element the dessert by itself had to be delicious. The cornerstone of the dish was a rich and decadent multi-layered cake. The first layer consisted of Vanilla Pound Cake soaked in Coconut Cream. The next layer was Milk Chocolate Mousse. The final layer was Coconut Mousse accented with Coconut Flakes to bring crispness to the creamy texture of the cake. To add intrigue and balance to the plate we supplemented a Chocolate Sauce painting with Macadamia Nut dust and a Chocolate Straw garnish.

The real point of the dessert however was the marketing piece: A Coconut Macaroon coated in Milk & White Chocolates featuring a QR Code taking the guests' newly re-vamped web site. The host



sent us the link to the site and we created the code for them. We then made copies of the code using edible ink on potato paper which has no taste and is very easy to cut.



The challenge was to take a traditional coconut macaroon recipe and find a way to make it flat and crispy so that it could be covered in chocolate and tagged with the QR Code. We discovered that the best surface for clear reading of the code was white chocolate because it created the contrast that was easy to read. Tempering the chocolate properly was also essential for the image on the potato paper to flatten correctly. The white chocolate was put onto the cookie and was allowed to cool about half way before the application of the QR code. If the potato paper was put on too soon it would distort under the heat of the chocolate. Too late and the bond would not be strong enough and the paper would fall off the cookie before the event. When done correctly the proper tempering of the chocolate prevented the QR code wrinkling and distorting. This made it easy for the guest to scan the image into their smartphones.



The tech-savvy guests were delighted and impressed by the surprise. The host was thrilled with the buzz created by the dessert and was congratulated by the guests for being innovative.



## Recipes:

### Coconut Mousse:

450 ml of heavy cream  
1.5 T powdered gelatin  
3 T water  
4 T Confectioner' s Sugar  
165 ml Coconut milk

- Beat the heavy cream until medium peaks, set aside.
- Sprinkle the gelatin over the water until it is fully absorbed and let set for 5 minutes.
- Heat the gelatin and water until dissolved.
- Heat the coconut milk and confectioners' sugar until sugar is dissolved.
- Add the gelatin mixture and then cool the mixture down rapidly in a bowl over an ice bath until it starts to slightly thicken.
- Add one third of the whipped cream the coconut mixture and whisk vigorously.
- Fold in the rest of the cream in two stages, until well combined and smooth.

### Pound Cake Base:

1 Pre-made pound cake such as Sara Lee  
1c cream of coconut such as Coco Lopez

### Assembly:

- Slice the pound cake into  $\frac{1}{2}$  inch slices.
- With a 3" ring cutter, cut out the center of the cake and place in into a parchment lined pvc pipe mold.
- Drizzle the cream of coconut that has been slightly heated.
- Pipe the chocolate mousse halfway up the ring mold and be sure to level the mousse as much as possible.
- Next, pipe in the coconut mousse to the top.
- Dust with sweetened flaked coconut.
- Refrigerate for a minimum of 4 hours.



### Coconut Macaroon:

4 large egg whites at room temperature  
1 cup granulated sugar  
 $\frac{1}{4}$  t salt  
1 t vanilla  
 $\frac{1}{2}$  c flour  
3 cups sweet flaked coconut

- Whisk the egg whites and sugar over a double boiler until light and fluffy.
- Add the salt and vanilla.
- Combine the flour and coconut and mix into the egg mixture until all is well incorporated.

### Assembly of Macaroon Garnish:

- Divide the macaroon mixture into  $\frac{1}{4}$  cup servings onto a lightly greased silicone mat, to insure there is no sticking.
- Press down into  $\frac{1}{4}$  inch patties.
- Bake at a 350 degree oven until golden brown.
- Take out of the oven and allow to cool for 4 minutes.
- With a 2.5" ring cutter, cut a perfect circle out of the flattened macaroon and remove the excess.
- Allow the circle macaroons to cool completely.
- Temper dark or milk chocolate and spread one side of the cookie completely.
- Sprinkle the chocolate with finely ground macadamia nuts and coconut. Allow the chocolate to set by setting the cookie with the chocolate facing upward.
- Once the chocolate has set, spread tempered white chocolate onto the other side of the cookie.
- Place a QR code that has been printed out of Rice Paper or an Icing Sheet into the white chocolate before it sets.
- Place the QR code side up and allow the set.
- Makes approx. 18 cookies.



Brush a plate with chocolate syrup, sprinkle on some toasted macadamia nuts. Unwrap the chocolate mousse cake very carefully and place on top of the chocolate sauce. Lean a macaroon cookie against the cake so that the code is facing out. Lean a chocolate straw against the other side of the cake.

#### Chocolate Mouse:

5 lbs semisweet chocolate  
1.25 quarts heavy cream  
50 egg yolks  
6 1/4 cups Sugar  
31 egg whites  
3.75 quarts heavy cream  
12 tbls powdered gelatin  
2 1/2 cups water

- Melt Chocolate and heavy cream over double broiler. Beat egg yolks and sugar over double boiler until the eggs are cooked. Will take 20 minutes.
- Mix egg yolks, chocolate and gelatin that has been melted in water
- Whip heavy cream, about 1/2 whipped. Add 3/4 of a small mixing bowl of whipped egg whites.
- Add chocolate mixture
- Apprx 6-6 cups