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CAKE, SPONGE & MUFFIN, SWEET GOODS

CHOCOLATE MOUSSE MUDCAKE

This Chocolate Mousse Mudcake is a delectable dessert combining the richness of moist chocolate mudcake with the creamy layers of mousse, a perfect dessert for a dinner party.

INGREDIENTS



INGREDIENTS

WEIGHT

CAKE

Classic Choc Brownie Mudcake Mix	1.000kg
Water	0.450kg
Oil	0.150kg
Melted Chocolate (Optional)	0.150kg

SUGAR SYRUP

Caster Sugar	0.270kg
Water	0.200kg

CHOCOLATE MOUSSE

A. Syrup Mixture

Water	0.150kg
Glucose Syrup	0.150kg
Caster Sugar	0.150kg

B. Eggs	0.320kg
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C. Gelatine Leaves (Gold)	0.018kg
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D. Melted Dark Chocolate	0.750kg
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E. Thickened Cream	1.125kg
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METHOD

CAKE



CUSTOMER SERVICE

1800 649 494

www.mauri.com.au

AUSTRALIA

1 Braidwood Street
Enfield NSW 2136

NEW ZEALAND

73-105 Great South Road
Otahuhu, Auckland 1640

Ph: 0800 937 866

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 2 minutes on slow speed.

STEP 4

Deposit into paper lined baking tin.

STEP 5

Bake at 160°C until baked through.

STEP 6

Transfer to wire rack to cool.

SUGAR SYRUP

STEP 1

Bring sugar and water to the boil.

STEP 2

Place aside until cake assembly.

CHOCOLATE MOUSSE

STEP 1

A. Syrup mixture

Boil water, glucose syrup and caster sugar together and cook syrup to 120°C (soft ball stage).

STEP 2

B. Eggs

Place eggs in a mixing bowl. Using a whisk, blend the eggs on medium speed.



STEP 3

Once the syrup mixture (A) has reached 120°C, slowly stream the hot syrup over the whisking eggs (B) until the syrup is all incorporated.

STEP 4

Whisk on fast speed until mixture has cooled down and doubled in volume.

STEP 5

C. Softened Gelatine

In a separate bowl, soak the gelatine in cold water until softened. In a pot, warm the softened gelatine up over the stove with a splash of water, until the gelatine melts and the mixture is clear.

STEP 6

A+B+C - Egg Mixture

Reduce the speed of egg & syrup mixture to low, and stream the gelatine mix (C) until combined.

STEP 7

D. Melted Dark Chocolate

In a separate bowl, melt the dark chocolate and place aside.

STEP 8

E. Whipped Cream

Place thickened cream in a bowl. Using a whisk, blend on medium speed until soft peaks have formed.

STEP 9

Fold the melted dark chocolate (D) into the egg mixture gently, until combined.

STEP 10

Fold the whipped cream (E) into the final mixture gently, until combined.

ASSEMBLY

STEP 1

Cut the cake into 3 equal layers and brush each layer with the sugar syrup.



STEP 2

Top each layer of cake with chocolate mousse to a thickness of 15mm, stacking each layer on top of each other.

STEP 3

With a comb scraper or palette knife, decorate the top as desired.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Choc Brownie Mix 15kg, Product Code: 102059