

Chocolate Mousse

The Chocolate Dipper, Salinas

$\frac{1}{4}$ cup water

$\frac{2}{3}$ cup sugar heat to dissolve sugar

2 Tsp Unflavored gelatin

1 Tsp. Water to dissolve it

8 oz of chopped chocolate semi sweet to bittersweet. (I used -bittersweet)

1 cup of heavy whipping cream whipped

1 teaspoon of vanilla or 2 Tbsp liqueur or other favoring as desired. (I used 2 Tbsp of cream de Cacao)

- Heat sugar and water in saucepan. Remove from heat
- Stir in chopped chocolate
- Stir in gelatin mixture
- Cool to room temperature
- Whip cream to stiff peaks
- Fold into chocolate mixture
- Spoon into 6" ring mold
- Chill until firm at least 4 hours.
- Slide a hot knife around ring to unmold
- Place on board or platter
- Use acetate with design to decorate mousse, cut to size of the ring. Spread a thin coat of melted coating chocolate (like melt-n-mold by Guittard) with an offset spatula onto designed 2" collar.
- Place melted chocolate side onto mousse and press gently.
- Refrigerate until firm about 10-15 min. Then pull off acetate strip carefully. Take off just before serving Decorate center of mousse as desired (a chocolate ribbon is pretty).
- Keep refrigerated until a few minutes before serving. Enjoy

Chocolate Bows

Chocolate coating or tempered chocolate

Freezer paper or acetate strips (You can use transfer sheets to achieve patterns)

Cut your strips as desired. You can start with 1-1½ inch wide by 7 inches long. Have at least 6-7" strips, 6-6" strips, and 6-5½" strips Always make some extra, just in case.

- Melt chocolate by your favorite method, mine is a double boiler.
- Pipe or spoon melted chocolate onto strips
- Use an angled spatula and smooth out the chocolate on each strip
- Lift the strip and wipe the edges with your fingertips.
- Set it aside for a minute or so, until it starts to set, it will lose its shine. Then fold and pinch the ends together to form a loop.
- Sometimes if using acetate strips, you may need to hold closed with a paper clip or clamp.
- Let chill until firm, about 5 minutes.
- When ready to assemble, remove the freezer paper or acetate from the loops
- You can start assembling the bow directly on the cake or you can make a candy base assemble it on. This works well for making them ahead of time, and makes it easier move. Use melted chocolate to assemble. (A parchment bag works well.)

Chocolate Wrap

Have cake or mousse chilled.

- Cut strip of patterned acetate or transfer sheet the circumference of the dessert. Pipe melted chocolate onto acetate strip cut to the height of the dessert. Spread the chocolate thinly with an angled spatula. Lift the strip and wipe edges.
- Let sit for a couple of minutes, until it starts to lose its shine.
- The wrap around the dessert, pressing gently to make sure it is attached. Place in refrigerator at least ten minutes
- Bring out and pull acetate off carefully, if it sticks let it cool a little longer. Decorate the top as desired,

Presented at the Gourmet Food and Wine Pavilion, Monterey County Fair, August 2003



Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey