

‘Tout Au Chocolat’ with chocolate mousse



The layered ‘Tout Au Chocolat’ gateau with chocolate mousse will captivate chocoholics bite after bite.

- „Tout au Chocolat“, Chocolate Gateau (39000722)
- Dark chocolate ganache (made with 70% couverture chocolate)
- Chestnut cream (sweetened chestnut purée, mascarpone, cream and Baileys)
- Gold leaf
- Salted popcorn
- Amaretti crumbs

Step 1

Cut a slice of 'Tout Au Chocolat' gâteau widthways into equal-sized pieces.



Step 2

Cut a slice of 'Tout Au Chocolat' gâteau widthways into equal-sized pieces.



Step 3

Arrange the pieces in a cocktail glass and pipe the dark chocolate ganache and the chestnut cream alternatively around the side of them.



Step 4

Garnish with the gold leaf, salted popcorn and amaretti crumbs.

