

Strawberry Chocolate Mousse Torte

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CHOCOLATE BASE LAYER CAKE

Ingredients:

4 oz. semi-sweet chocolate

½ cup butter, softened

¼ cup sugar

2 eggs

¼ cup flour

¼ tsp. baking soda

Directions:

Preheat oven to 350°. Prepare 9" round cake pan. Melt chocolate over double boiler and keep luke warm. Cream butter and sugar on low. Add one egg, then chocolate, then remaining egg and then the flour on low-incorporating each before adding the next. Bake for 18-20 minutes.

CHOCOLATE MOUSSE

Ingredients:

6 tbsp. butter

12 oz. semi-sweet chocolate

3 oz. white chocolate

5 egg whites, room temperature

1/3 cup sugar

¾ cup heavy cream, whipped to medium peaks

Directions:

Combine butter and chocolates in a large bowl. Place over a double boiler, whisk until smooth-keep luke warm. Place egg whites in a mixing bowl and beat on high until the whisk leaves a trail. Add the sugar and beat to medium peaks. Stir ¼ of whites into the chocolate mixture. Fold remaining whites and cream into chocolate mixture.

CHOCOLATE GANACHE

Ingredients:

2/3 cup heavy cream

5 oz. semi-sweet chocolate

Directions:

Place the cream in a small pan, heat until very hot. Add the chocolate. Let it sit for a few minutes, then whisk smooth.

ASSEMBLY

Ingredients:

9" cheesecake or springform pan
2 quarts McLeod Farms Mac's Pride strawberries
Chocolate base layer cake
Chocolate mousse
Chocolate ganache

Directions:

Place cake in the pan. Cut stems of the strawberries flat. Cut as many as needed to go around inside edge of pan. Fill the pan with strawberries. Pour the mousse over the strawberries, removing trapped air pockets. Place in refrigerator to set up. Cover top with ganache. Chill until set.