Chocolate Mousse Cake

by Greg Hook – Chocolate Arts

Serves 12

Cake

1 cup	**250 ml**	All purpose flour
½ cup	**125 ml**	Sugar
¼ cup	**60 ml**	Cornstarch
4		Eggs
8 oz	**225 g**	Melted chocolate
½ cup	**125 ml**	Hot, melted butter

Using an electric mixer, combine **flour, sugar** and **cornstarch** in a medium bowl. Add **eggs** while mixing. Whip until pale and fluffy. In another bowl, fold melted **butter** into melted **chocolate**. Pour into flour mixture. Continue beating to ribbon stage. Pour into two 9" cake pans lined with parchment. Spin pans to level batter. Bake 10 – 15 min. at 350°F. Remove from pan and cool. Slice one cake in half, returning the bottom piece to the pan. (The other cake may be frozen and saved for another day.)

Mousse

8 oz	**225 g**	Melted chocolate
1 cup	**250 ml**	Whipping cream, whipped

Fold **whipped cream** into hot, melted **chocolate**. Gently finish blending with whisk. Spread evenly onto bottom cake. Replace top (upside-down). Chill for 4 hours or overnight. Remove from pan.

Sauce

1 cup	**250 ml**	Heavy cream
4 oz	**115 g**	Chocolate, finely chopped

Bring **heavy cream** to boil. Remove from heat. Swirl in **chocolate** to melt. Stir very gently. Drizzle over cake starting in center. Let run over edges. Return to fridge to set.

Garnish

On a marble slab or the back of a baking sheet, spread a thin layer of melted **chocolate** back and forth to temper. Cool slightly. Use a knife or scraper to scrape off the curls of **chocolate**. Arrange on the cake.