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# Dark Chocolate Cake and Mousse with Mixed Fruits Chutney

by **Chef Francois Mermilliod**





Serves: 4

Preparation time: 15 minutes

Cooking time: 10 minutes

## INGREDIENTS




### MOUSSE :

30g	Egg	 Organic	Denmark	
115g	Dark chocolate		Romania	
300g	Whipping cream		France	
50g	Sugar		Other	
1.5g	Gelatine		Other	

### CHUTNEY :

75g	Strawberries		Belgium	
10g	Sugar		Other	

### GANACHE :

75g	Milk chocolate		Belgium	
75g	Whipping cream		France	
10g	Butter		Netherlands	
10g	Cocoa powder		Other	
100g	Sponge cake		Other	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

## DIRECTIONS

### PREPARATION

- Mousse:** Melt the dark chocolate in Bain marie, soak gelatin in water, whipping cream, egg yolks and sugar.
- Dry the gelatine and melt it a little in microwave, combine it in the chocolate.
- Fold with the egg mixture then the cream.
- Ganache:** Boil cream and pour over the milk chocolate. Once almost cool, add in the butter.
- Red fruit Chutney:** Bring the fruits and sugar to a boil, cool down.

### ASSEMBLY

- Layer the mousse, ganache, red fruit chutney and sponge cake in a mould, then allow to set in the fridge.
- Add cocoa powder on top.

## EU QUALITY SCHEMES



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