

## Peanut butter mousse with milk chocolate Chantilly, peanut brittle and chocolate cake



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- Sub Category Name  
Food  
Desserts

- Recipe Source Name  
Real High Tea Australia Volume 2

### Ingredients

#### Peanut butter mousse with milk chocolate Chantilly, peanut brittle and chocolate cake Milk chocolate velvet spray

- 100g milk chocolate
- 100g cocoa butter

### Mousse

- 1kg eggs
- 710g sugar
- 960g peanut butter
- 700g cream
- 16 leaf gelatin

### Brittle

- 210g roasted salted peanut
- 170g sugar
- 180g corn syrup
- 12g baking soda

- 170g melted milk chocolate
- 80g feuilitine

### Milk chocolate chantilly

- 350g cream
- 350g milk chocolate

### Chocolate cake

- 150g soft butter
- 180g sugar
- 60g brown sugar
- 130g egg
- 25g chocolate liquor
- 230g flour
- 1g baking powder
- 3g baking soda
- 2g salt
- 25g cocoa powder
- 3ml vanilla essence
- 180ml buttermilk
- 100g melted milk chocolate

## Methods and Directions

### Peanut butter mousse with milk chocolate Chantilly, peanut brittle and chocolate cake Milk chocolate velvet spray

- Melt at around 38°C.

### Mousse

- Combine eggs and sugar to reach 60°C.
- Heat up 150ml cream, add the gelatin and peanut butter and the egg mixture.
- Whip up the rest of the cream and lift it under the egg mixture.

### Brittle

- Combine sugar and corn syrup to reach 170°C.
- Add the peanuts.
- Stir in the baking soda and add the chocolate.
- When cold add the feuilitine and blend the mixture.

## Milk chocolate chantilly

- Bring the cream to boil and add the chocolate.

## Chocolate cake

- Preheat the oven to 160°C.
- Whip the egg yolks with 180g sugar to a ribbon stage.
- Meanwhile melt the chocolate with the butter over a hot water bath.
- Once the chocolate mixture is melted add the egg yolks and stir until they are evenly mixed.
- Whip the egg whites with the remaining sugar till stiff peaks form.
- Fold the meringue into the chocolate egg mixture.
- Pour the butter onto a baking sheet and spread evenly with a spatula.
- Bake it for 12–15 minutes.