

DOUBLE CHOCOLATE TORTE



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 A.M.D Sampath Soraiya Mareena Dole

A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.



- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

DOUBLE CHOCOLATE TORTE

For the Crispy base

- 100g Rice Crispies
- Chocolate cake crumbs to bind
- 50g melted milk chocolate
- 5 Marie biscuits, crushed

Chocolate Mousse

- 200ml semi whipped cream
- 100g Courveture 98% dark chocolate
- 100ml liquid glucose
- 100g sugar
- 100ml water

- 10g gelatin

Methods and Directions

DOUBLE CHOCOLATE TORTE

For the Crispy base

- Combine all ingredients and roll on to a tray.

Chocolate Mousse

- Boil sugar, water and glucose together and set aside to cool.
- Fold the chocolate and whipped cream together in a bowl.
- Add the cooled mixture of sugar, water and whipped cream.
- Fold in the melted gelatin.
- Pour into a tray.
- Chill until set.