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## Mirror glaze cakes compilation

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Please LIKE | SUBSCRIBE | DEL Home » Chocolate Mousse Cake with Mirror Glaze - Video Chocolate Mousse in a cake with mirror glaze and chocolate torte It's great to see that aha moment when people see the hidden chocolate torte inside this chocolate mousse cake. The mirror icing is the most on trend of the moment and one that is so easy to master Has seen my previous video on how to make Mirror Glaze. As promised I show you today how I made this chocolate mousse cake with Chocolate torte insert. This is what I poured the icing on. About this cake It is not a difficult cake, but it has a lot of waiting time between steps. This can make some of us impatient. There are three components for the dessert, torte, mousse and icing. Each, of course, is independent on its own. Chocolate mousse alone does not need to be frozen - you can essentially pour it into a springform pan. Once cooled, it is ready to be served. Chocolate torte is my flourless chocolate cake - it can be eaten as a dessert on its own or serve warm with a dollop of ice cream Mirror icing can be applied to another cake such as ganache, buttercream or other mousse cakes. We made a mirror glaze for these two cakes too. Mango mousse with mango jello insert and Strawberry Mousse domes with pastry cream insert and glaze. Time management This is an entremet style dessert which means we have to plan ahead and make sure things are done at appropriate times. The freezing time required for this cake makes it a longer process. Chocolate Torte - first we make chocolate torte and freeze it - 4 hoursChocolate mousse - only after the chocolate torte is almost frozen we make chocolate mousse (unless mousse starts to set too soon). Assemble - then we mount the mousse in a springform cake pan and insert the chocolate tooth which is again frozen - 6 hours or overnight. Mirror glaze - After the chocolate mousse cake is frozen, we can then glaze it. Mirrored glaze can be made a few days in advance and heated to the room when necessary. Thawing - This is important because you can not serve the cake frozen. The cake must thaw in the refrigerator for at least 4 to 6 hours, so it is not difficult. Mousse tastes best when it's cold and soft. Chocolate mousse cake with chocolate torte insert, chocolate entremets desserts, chocolate entremets, How to chocolate mousse cake Step by step instructions Prepare chocolate insert Preheat the oven to 150 C / 300 F.Line cake pan with parchment paper on the inside and wrap with foil on the outside as we bake this cake in a water bath. Dissolve coffee or espresso powder until hot water - set aside to cool. Put the chocolate and butter in a microwave-safe bowl. Use 50% power and melt until smooth. Add the sugar and stir well. Then go in the eggs one at a time, making sure you incorporate each egg before adding the next. Add the coffee/espresso mixture and vanilla. Pour in the frying panPlace the frying pan in a baking tray on the centre rack. Pour warm water on the outside of the pan - about 2 cupsIt should take about 50 to 60 minutes. When you're done, the center should be almost set. Let cool completely Chocolate mousse cake with chocolate torte insert, chocolate entremets desserts, chocolate entremets, How to chocolate mousse cake Prepare chocolate mousse In a medium saucepan - mix together milk, half the sugar, cornflour / corn starch, and egg yolks. Keep the heat on low stirring constantly until the mixture thickens and coats the back of a wooden spoon. (approx. 5 to 7 minutes) Remove from heat, add chocolate, liquor and coffee powder. Stir gently let the chocolate melt with the heat in the pastry cream. Sift in a clean bowl to remove any cured eggs. Cover with cling film and leave to cool completely. In a clean mixing bowl with whisk attachments. Beat the cream with the remaining sugar and vanilla until soft peaks. Gently fold the whipped cream to the cooled chocolate dough cream. Then whip (pasteurized) egg whites to soft top. Gently fold the beaten egg white to the mixture as well. Soak the gelatin in water - then dissolve in the microwave by 50% power to liquid. Leave to cool, then fold it into the mousse (it is best to add a few tablespoons of mousse to gelatin and then mix the two together) Prepare mirror glaze Put all the ingredients ready so you don't omit anything. Divide the water in half, put the gelatin in one half and leave to sit for 3 to 5 minutes to bloom. In a heavy saucepan - add glucose, sugar, condensed milk and remaining water. Allow to boil over low to medium heat. Once all the sugar has dissolved - and the mixture has come to a nice slow boil. Take it off the heat. Let rest for a minute before adding the white chocolate. The heat in the mixture should be enough to melt the white chocolate. Then add soaked / flowered gelatin - Let it melt. If you want to strain the mixture to remove undissolved gelatin or unpainted glaze for a second or third color as you need. Color the glaze and let come to room temperature. Fit Line a 9 springform pan with parchment paper on the bottom and a pastry plastic wrap on the sides. Pour the chocolate mousse into the prepared pan. Carefully place the frozen chocolate teaca or fudge cake on the chocolate mousse and shimmy it in place (see video) wanted it at the foot of the cake so I didn't push it in too much. Wrap the spring pan in cling film and place in the freezer for a couple of hours until completely frozen. Glaze cake Divide the glaze into the number of colors you need. Color glaze using gel food colors. Make sure the glaze is at room temperatureOn the icing over the cake alternating between the colours you want. Watch the video about how I did it. Chocolate mousse cake with chocolate torte insert, chocolate entremets desserts, chocolate entremets, How to chocolate mousse cake How to make an eggless chocolate Mousse cake? If you replace the three components with eggless components, you can make an eggless chocolate mousse cake as well. The vegetarian icing is made in a video for my mango mousse cake with mango jello insert and mirror glaze Frequently asked How long with this chocolate mousse cake keep? The cake will keep in the refrigerator for 2 to 3 days. When thawed mousse will begin to see some volume due to whipped cream deflating. What chocolate can be used for this chocolate mousse? Good quality chocolate that you like to eat. Not baking chocolate or candy melts. Can I use candy melts for mirrored icing? Yes, candy melts work in this mirror icing recipe. Can I half the recipe for mirror glaze? The mirror icing is three times the amount that stays on the cake, but that's because we need extra to pour it on to the cake. What else can I put into this chocolate mousse cake? Chocolate mousse is a great combination with many things from fruit purees to jelly!Fidjiffit a layer of cake filling such as strawberries, raspberries, blueberries. SAVE THIS RECIPE TO PINTEREST FOR LATER, TRIED MY RECIPE? SHARE IT WITH ME, PLEASE. Share a photo of your work with me by uploading a photo here below my photo on this whiteboard. You can also find a collection of my tutorials and recipes here on Pinterest. Chocolate Mousse in a cake with mirror glaze and chocolate torte This chocolate mousse cake often referred to as an entrance is with a chocolate torte insert then dressed in mirror icing. An absolute treat when you want to show off your dessert skills. A few extra steps in to do, but well worth the effort. Preheat the oven to 150 C/300 F.Line cake pan with parchment paper on the inside and wrap with foil on the outside when baking this cake in a water bath. Dissolve coffee or espresso powder until hot water - set aside to cool. Put the chocolate and butter in a microwave-safe bowl. Use 50% power and melt until smooth. Add sugar and stir well. Then go in the eggs one at a time, making sure you incorporate each egg before adding the next. Add the coffee/espresso mixture and vanilla. Pour in the frying panPlace the frying pan in a baking tray on the centre rack. Pour warm water on the outside of the pan - about 2 cupsIt should take about 50 to 60 minutes. When you're done, the center should be almost set. In a medium saucepan - mix together the milk, half the sugar, cornflour / corn starch and egg yolks. Keep the heat on low stirring constantly until the mixture thickens and coats the back of a wooden spoon. (approx. 5 to 7 minutes) Remove from heat, add chocolate, liquor and coffee powder. Stir gently let the chocolate melt with the heat in the pastry cream. Sift in a clean bowl to remove any cured eggs. 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Calories: 580kcalCarbohydrate: 85.3gProtein: 6.7gFat: 24.3gSaturated Fat: 13.5gPolyunsaturated Fat: 10.4gMonounsaturated Fat: 0gTrans Fat: 0.4gCholesterol: 136mgPotassium: 0mgFiber: 0.8gSugar: 75.6gVitamin A: 0IUVitamin C: 0mgCalcium: 0mgIron: 0mg Nutrition information and metric conversion are calculated automatically. I can't guarantee the accuracy. If this data is important to you, you need to confirm with your trusted nutrition calculator. Thank you Tag @veenaazmanov instagram or #hashtag it #veenaazmanov Add to CollectionGo to Collections Reader Interactions Do you like my recipes? Have you tried my recipes? Share it with me on my Facebook group

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