

# Cherry Chocolate Mousse Cake

Andros Professional's perfectly balanced sweet and sour Cherry Fillings brings an added complexity to the rich intensity that is chocolate crèmeux. Lightened with whipped cream for a mousse-like consistency and placed on top a flourless chocolate cake, this decadent treat is as delicious as it is beautiful.



## INGREDIENTS

- 320g (12oz) Andros Professional Cherry Fillings
- 230g (8.1fl oz) Fabbri 1905 Amarena cherries

### Crèmeux

- 153ml (5.2oz) Heavy cream
- 153mL (5.2oz) Milk
- 10g (.7oz) Sugar
- 4 Eggs
- 200g (7oz) 64% Chocolate
- 120g (4.2 oz) Whipped cream

### Flourless Chocolate Cake

- 75g ( 2.5oz) 64% Chocolate
- 75g (2.5oz) Unsalted butter
- 27g (1oz) Cocoa powder
- 2 Egg whites
- 3 Egg yolks
- 75g (2.5oz) Sugar – divided in ½
- 4mL (.5 tsp) Vanilla extract
- 3g (.25tsp) Salt

### Ganache

- 50mL (1.7fl oz) Heavy cream
- 50g (1.8oz) 64% Chocolate
- 10g (.3oz) Unsalted Butter
- 4g (.5tsp) Vanilla extract
- 3g (.25tsp) Salt

## FEATURED INGREDIENT



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**Serves 8 – 4 oz portions**

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## INSTRUCTIONS

### Crèmeux

1. Over a double boiler, heat milk, cream, eggs and sugar, stirring continually.
2. Once mixture has reached 170°F pour into bowl, over chocolate. Let rest one minute.
3. Add salt and vanilla, mix with immersion blender until smooth.
4. Strain, wrap and chill.
5. Once cooled, fold in whipped cream and store in a piping bag until ready

### Flourless Chocolate Cake

1. Over a double boiler, melt butter, chocolate and cocoa powder. Set aside to cool.
2. Using half of the sugar whip egg whites to stiff peaks and set aside.
3. Using remaining sugar, whip egg yolks to thickened state.
4. Gently fold the 3 mixtures together.
5. Spread onto ¼ sheet pan and and bake @ 320°F for approximately 12 minutes, rotating halfway though.
6. Cool in pan.
7. Punch out 8 rounds to fit savarin mold.

### Ganache

1. Bring heavy cream to a boil.
2. Pour over chocolate and butter.
3. Add in salt and vanilla, mix well.

### Assembly

1. Pipe crèmeux into savarin molds, top with flourless cake round. Freeze.
2. Unmold, fill cavity ½ way with ganache.
3. Layer 40g (1.5 oz) Andros Professional Cherry Fillings on the ganache.
4. Place Amarena cherries bordering the filling.