



MAKES: 12-13 x 80g mousse domes **PREP:** 1 hour 10 minutes, plus freezing **COOK:** 10-13 minutes

Refer to recipe for component breakdowns

dark chocolate & mint

Mirror Glazed Mousse Domes with Chocolate Biscuit

This spectacular dessert features chocolate and mint flavours, topped off with the glittery allure of a teal coloured Queen mirror glaze. Shimmery edible glitter creates a starry effect on this high-end treat.

Ingredients

Dark Chocolate Mint Mousse

Makes: 12-13 x 80g mousse domes

Prep: 20 min **Freeze:** 24 hours

12g gelatine, gold leaf

500mL cream

245mL milk

320g dark chocolate

1 tsp Queen Pro Natural Peppermint Extract

Chocolate Biscuit Base

Prep: 30 min **Chill:** 30min **Cook:** 10-13 min

240g plain flour

30g cocoa powder

140g butter, cold

90g icing sugar

1 egg

1 egg yolk

Assembly

Prep: 20 min **Freeze:** 2-3 hours

Queen Pro Glamour Mirror Glaze

Queen Pro Blue Food Colour*

Queen Pro Yellow Food Colour*

gold leaf, to garnish

chocolate decorations, to garnish

* To achieve the vibrant teal colour, we used 7 drops of blue colour and 1 drop of yellow colour.

Method

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STEP 1

For the chocolate mint mousse domes; place cream into a mixing bowl and whisk until medium peak, set aside.

STEP 2

Place gelatine sheets into iced water for 5 minutes minimum. Place milk into a small saucepan and bring to the boil. Remove gelatine sheets from iced water and squeeze well. Remove milk from the heat and add in gelatine sheets and mix well. Place chocolate in a heat proof bowl, pour hot milk over the top and mix to create a ganache. Cool ganache down to 30°C.

STEP 3

Fold peppermint extract and whipped cream into ganache. Pour into 80g semi-circle moulds. Place in freezer for 24 hours.

STEP 4

For the chocolate biscuit bases; place flour, cocoa powder, icing sugar and chopped butter into a mixing bowl with a paddle attachment and mix until it resembles a sandy breadcrumb texture. Add in egg and yolk and mix until combined. Turn dough out onto a bench and knead slightly into a ball, wrap and place in the fridge for 30 minutes.

STEP 5

Preheat oven to 160°C. Roll out dough between 2 sheets of baking paper to 3-5mm thick and cut out rounds to match the size of the base of the chocolate mousse domes. Place onto lined trays and bake for 10-13 minutes. Allow to cool.

STEP 6

To assemble, demould chocolate mousse from the freezer and place onto a wire rack on top of a plastic wrapped tray.

See over for remaining method



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Method *(Continued)*

STEP 7

For the glaze; shake jar of Glamour Mirror Glaze for 8-10 seconds and pour into a bowl. Stir through both food colours to desired hue. Pour into a piping bag, then pipe glaze evenly over domes. Tap the rack a few times to allow for excess run off of glaze. Place tray into the freezer for 2-3 hours.

STEP 8

Remove domes from rack and place on top of biscuit bases. Garnish with gold leaf and chocolate decorations.