

White Chocolate Mousse Cake

Devil's Food Chocolate Cake

All-purpose Flour	5 $\frac{3}{4}$ oz
Unsweetened Cocoa Powder (sifted)	$\frac{3}{4}$ oz
Baking Soda	1/8 oz
Salt	1/8 oz
Shortening	2 oz
Granulated Sugar	3 $\frac{1}{4}$ oz
Vanilla Extract	1/8 oz
Egg Yolks	2
Cold Water	5 $\frac{1}{4}$ oz
Egg Whites	2
Granulated Sugar	2 $\frac{1}{2}$ oz

1. Prepare 9" cake pan with pan release and parchment paper
2. Place egg whites in mixing bowl. Beat egg whites till frothy; gradually add the sugar from the bottom row while beating, then continue beating till stiff peaks form. Remove from mixing bowl and set aside.
3. Stir together flour, cocoa powder, baking soda, and salt in a regular bowl.
4. In an electric mixing bowl beat the shortening, remaining sugar, and vanilla and beat till fluffy.
5. Add egg yolks, one at a time, beating on medium speed until incorporated. Scrape the bowl.
6. Add dry ingredients and water alternately to beaten mixture, beating on low speed after each addition till just combined.
7. Fold egg white mixture into batter; combine well.
8. Turn batter into prepared pans. Spread batter evenly
9. Bake in a 350 degree oven for 30 to 35 minutes or till cake tests done.
10. Cool 10-15 minutes on wire racks. Remove from pan; cool thoroughly on racks.
11. Cut the cake in the middle into two layers.
12. Fit a 9" cake ring with a 9" cake cardboard. Use tape to secure the cardboard to the ring.
13. Place the cake layer in the cake ring on top of the cardboard.
14. Soak cake with simple syrup, which is equal parts sugar and water and a pinch of cream of tartar just brought to a boil in a pot.

White Chocolate Mousse

Gelatin	¼ ounce
Water	2 ounces
Whole Milk	5 ounces
Egg Yolks	4
White Chocolate	6 ounces
Heavy Cream	14 ounces
Powdered Sugar	2 ½ ounces
Vanilla Extract	1/8 ounce

1. Bloom gelatin in a small pot with the water. Allow to sit for at least 3 minutes.
2. Melt the gelatin over a very low heat on the stove.
3. While the gelatin melts, melt the white chocolate on a double boiler.
4. When the chocolate is almost melted, begin to boil the milk.
5. Combine the boiled milk with the white chocolate and stir with a rubber spatula.
6. Temper the egg yolks by slowly drizzling the milk mixture while whisking the egg yolks.
7. Stir in the gelatin. Cool on an ice bath, stirring, until mixture feels cool to touch.
8. While the mixture cools, combine the heavy cream, powdered sugar, and vanilla extract in a electric mixer bowl and whip until it makes medium-stiff peaks whipped cream.
9. When the white chocolate milk mixture is cool fold the whipped cream, using a whisk, into the milk mixture.
10. Pour the white chocolate mousse into the cake ring on top of the chocolate cake layer.
11. Spread as flat an evenly as possible.
12. Refrigerate, covered with plastic wrap, over night.

Miroir Glaze

Fruit juice, puree, or pulp*	7 ounces
Gelatin	¼ ounce
Water	2 ounces

*If using a tropical fruit like mango, passionfruit, kiwi, or pineapple be sure to boil the fruit product before adding the gelatin. Tropical fruits contain enzymes that prevent the gelatin from gelling and the enzyme is denatured when boiled. Also, if using a fruit juice you may want to reduce the fruit juice to concentrate the flavor. Be sure that you have 7 ounces of reduced juice so you'll need more than 7 ounces prior to boiling down.

1. Bloom gelatin in a small pot with the water. Allow to sit for at least 3 minutes.
2. Melt the gelatin over a very low heat on the stove.
3. Stir the gelatin into the fruit juice with a rubber spatula.
4. Pour as thin a layer of this glaze on top of the white chocolate mousse as possible to create a smooth surface.
5. Refrigerate for at least 1 hour to allow glaze to set up.
6. To remove cake from cake ring, place cake on top of a can. Remove any tape. Pull down on the ring against the can. The cake should pop right out. If there is some resistance try using a crème brulee torch and heat the sides of the ring very slightly to help release the ring.