

de leukste taarten shop



Chocolate Mousse Bolt cakes

Make these delicious Chocolate Mousse Bolt cakes without using an oven! Inside is delicious Callebaut Chocolate Mousse with Chocolate Ganache by FunCakes, topped with Mirror Glaze and White Ganache. Delicious for the true chocolate lover.

Boodschappenlijstje



Callebaut Chocolate Mousse Milk 800g

CB239126
€21.55



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Ready To Use Ganache Dark
Chocolate 260g

F54735
€6.99



FunCakes Ready To Use Ganache
White Chocolate 260g

F54740
€6.99

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FunCakes Nonpareils Silver-White 80g

F51550
€2.85



Silikomart Silicone Mould Semisfera
Ø6cm

SF003
€13.79



Silikomart Silicone Mould Semisfera
Ø3cm

SF006
€13.79



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



ScrapCooking Cooling Grid 25x40cm

SC5185
€12.35



Ingredients

- Callebaut Chocolate Mousse Milk 400 g
- FunCakes Mirror Glaze
- FunCakes Ready To Use Ganache White Choco
- FunCakes Ready to Use Ganache Dark Choco
- FunCakes Mix for Enchanted Cream® 75 g
- FunCakes Musket Seed Silver-White
- 500 ml + 75 ml milk
- Maria cookies
- Grapes

Supplies

- FunCakes piping bags 41cm
- Silikomart Silicone Mould Half-Spheres Ø6cm
- Silikomart Silicone Mould Half-Spheres Ø3cm
- Wilton Nozzle #1M Open Star
- ScrapCooking Cooling Grid 25 x 40 cm Mint Green

Step 1: Prepare the Funcakes Dark Ganache

Heat some of the FunCakes Dark Ganache in the microwave for 1 minute at 340W or heat bain-marie to get the right consistency. Using a piping bag, pipe the ganache into the Silicone Shape Half Spheres Ø 3cm and place in the freezer.

Tip: Do this step a day in advance to make sure the ganache is frozen properly.



Step 2: Fill the chocolate sphere cakes

Put 400g Callebaut Chocolate Mousse Milk together with 500ml milk in a mixing bowl and beat the mousse on high speed. Then put this into a piping bag, cut off a tip and fill the 6cm Silicone Shape Half Spheres with the mousse and push in the frozen FunCakes Dark Ganache spheres. Cover with a Maria cookie and put in the freezer overnight.

Step 3: Make the Enchanted Cream

Make 75 g FunCakes Enchanted Cream with 75 ml milk according to the instructions on the package and put it in a piping bag with the #1M nozzle.

Step 4: Decorate the Chocolate Mousse Sphere Tarts

Remove the frozen half spheres with mousse from the mold and place them on a raised cake rack. You can raise the cake rack with cookie cutters, for example. Heat the FunCakes Ganache White Choco in the microwave according to the directions and pour it over half of the frozen spheres of mousse. Next, heat the FunCakes Mirror Glaze for 10 to 15 seconds in the microwave and pour this over the remaining frozen mousse balls. Let this drain for a moment.

Pipe a tuft of Enchanted Cream on the chocolate mousse ball tarts and stick two half grapes in them. Place in the refrigerator until you are going to use them so they will thaw. Just before serving, sprinkle some musket seeds on top.

Step 5: Enjoy your Chocolate Mousse ball cakes!