



FEINES BERLINER MARZIPAN
— seit 1902 —



DOUBLE CHOC MOUSSE CAKE WITH MARZIPAN BERRY BOYSEN

AUSSEN DUFTE,
INNEN *Lemke*



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MADE in
BERLIN
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DOUBLE CHOC MOUSSE WITH MARZIPAN BERRY BOYSEN 12 PIECES

Difficulty



MARZIPAN CAKE BASE

AMOUNT	INGREDIENTS
1000 g	Marcipan Berry Boysen
1000 g	Unsalted butter
1000 g	Eggs
500 g	Caster sugar
500 g	Brown sugar
200 g	Wheat flour

PREPARATION

1. Mix marzipan, caster sugar and brown sugar together.
2. Add butter in small pieces, so you don't get any lumps.
3. Add half of the eggs and then the wheat flour – mix well in a slow speed.
4. Add the rest of the eggs and mix until it is nice and smooth.
5. Benefit the mass in two edge plates of 2100 g for each.
6. Bake it on 180°C for about 20 min.
7. After cooling, 6 pieces must be plugged out of each plate with a ring of 16 cm.

DARK CHOCOLATE MOUSSE

AMOUNT	INGREDIENTS
990 g	Dark Chocolate 65%
510 g	Whole Milk
1290 g	Cream

PREPARATION

1. Boil the milk – pour over the chocolate in callets – stir and make a ganache.
2. Whip cream for stable consistency.
3. Mix the cream and the ganache together.
4. Take a ring of 18 cm, and put some cleanfilm in the bottom.
5. Place the prepared cake base in the big ring and pour 232 g in each ring.
6. Put it in the fridge.

WHITE CHOCOLATE MOUSSE

AMOUNT	INGREDIENTS
450 g	Whole Milk
90 g	Caster sugar
150 g	Egg yolk
42 g	Corn starch
7,98 g	Gelatin
900 g	White chocolate
1800 g	Cream

PREPARATION

1. Boil whole milk.
2. Mix egg yolks, sugar and corn starch together.
3. Pour the warm milk over the egg yolks, corn starch and sugar and mix well.
4. Put everything back in the pot and boil it until it thickens.
5. Melt the soaked gelatin in the warm pastry cream, and pour the pastry cream over the chocolate and mix.
6. Whip the cream and mix it together with the chocolate/ pastry cream.
7. Pour 286 g, in each ring on top of the dark chocolate mousse and put that in the freezer.
8. Decoration can be in the form of spray chocolate.