



Mini Chocolate Cappuccino Cups

Featuring: Ghirardelli® Chocolate Decadence Torte Mix 732-6122

Yield: 36 Servings.

INGREDIENTS

Torte:

54 oz (3 large pouches) **Ghirardelli® Chocolate Decadence Torte Mix 732-6122**

24 oz (12) eggs

12 oz (1 1/2 cups) butter, melted

3 small pouches ganache fudge topping (enclosed)

Cappuccino Chocolate Mousse:

24 fl oz (3 cups) heavy cream

4 oz (1/2 cup) cappuccino base or strongly brewed espresso, cooled

36 oz (6 cups) **Ghirardelli Semi-Sweet Chips 63116**

8 fl oz (1 cup) heavy cream, whipped to soft peaks

Cappuccino Cream:

32 fl oz (4 cups) heavy cream

4 fl oz strongly brewed espresso, chilled

36 chocolate scrolls (optional)

1 tsp dark cocoa powder (optional)

METHOD

Torte:

Place torte mix, eggs and melted butter in mixer bowl. Add 3 pouches ganache fudge topping.

Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30

seconds. Scale batter into two, generously greased 16x12x1-inch half sheet pans (45 oz batter

each pan). For standard oven, bake at 350°F 25-30 minutes; for convection oven, bake at 300°F

20-25 minutes. Cool completely. Cut into 2 inch squares.

Cappuccino Chocolate Mousse:

Combine cream and cappuccino base. Bring cream mixture just to a boil and pour over chocolate

chips. Using a whisk, mix gently until chocolate is melted and mixture is smooth. Cool

completely. Gently blend in whipped cream in two stages. Blend one-third of the whipped cream

into the chocolate mixture to lighten; then gently fold in the remaining whipped cream.

Cappuccino Cream:

Whip cream to soft peaks. Add espresso and gently mix until blended.

To Assemble:

Pipe mousse into the base of a shot glass, top with torte squares and alternate until glass is full. Dollop coffee cream on the top of each glass and garnish with chocolate scroll and cocoa powder.