



### **Mini Raspberry Mousse Bombes**

*Featuring: Ghirardelli® Chocolate Decadence Torte Mix 732-6122*

Yield: 24 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)

##### **Raspberry Mousse Bombes:**

8 fl oz (1 cup) heavy cream

12 oz (2 cups) **Ghirardelli Classic Vanilla White Chips 64104**

2 oz (3 Tbsp) raspberry preserves

4 fl oz (1/2 cup) heavy cream, whipped to soft peaks

##### **Chocolate Mousse:**

24 fl oz (3 cups) heavy cream

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

12 fl oz (1 1/2 cups) heavy cream, whipped to soft peaks

##### **Chocolate Cocoa Butter Spray (optional):**

6 oz (1 cup) **Ghirardelli Semi-Sweet Chips 63116**, tempered

6 oz cocoa butter, tempered

2 sheets gold leaf (optional)

3 oz raspberry coulis (optional)

3 oz chocolate sauce (optional)

#### **METHOD**

##### **Torte:**

Place torte mix, eggs and melted butter in mixer bowl. Add three pouches ganache fudge topping. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Divide torte batter between 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 3 inch rounds.

**Raspberry Mousse Bombs:**

Bring cream and raspberry preserves just to a boil and pour over white chips. Using a whisk, mix gently until chips are 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. Pipe 1 1/2 oz raspberry mousse into 1 1/2 inch half-sphere flex-molds and freeze.

**Chocolate Mousse:**

Bring cream, 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.

**Chocolate Cocoa Butter Spray:**

Combine melted chocolate with the melted cocoa butter and whisk gently to incorporate. Place mixture in the reservoir of a paint sprayer. Keep warm to prevent crystallization of mixture.

**To Assemble:**

Pipe 3 oz chocolate mousse into 4 inch half-sphere flex-molds. Place frozen, mini raspberry mousse bombs into the chocolate mousse and top with torte rounds, pressing down gently but firmly to remove air gaps. Freeze mousse bombs until firm, remove from mold and return to freezer. Spray mousse bombs with chocolate-cocoa butter mixture. Garnish with gold leaf, raspberry coulis and chocolate sauce, if desired.