



Cappuccino Creme Torte

Featuring: Ghirardelli® Chocolate Decadence Torte Mix 732-6122

Yield: Two each, 1/2 pipe cakes.

The aroma of freshly brewed cappuccino married with the deep chocolate liqueur flavor of the torte and ganache make this dessert an after dinner favorite.

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 Mousse:

24 oz (4 cups) **Ghirardelli Semi-Sweet Chips 63116**

16 oz (2 cups) heavy cream

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

6 oz (3/4 cup) heavy cream, whipped to soft peaks

Topping:

6 small pouches ganache fudge topping (enclosed)

8 oz chocolate covered espresso beans (optional)

EQUIPMENT

Two, 16x12x1-inch nonstick half sheet pans

Two, 20x3 1/2x2-inch half pipe molds

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). Bake in a convection oven at 300°F for 20-25 minutes. Cool completely.

Cappuccino Mousse:

Place the heavy cream and cappuccino in a sauce pan and bring to just a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature. Gently blend whipped cream in two stages. (Blend one-third of the whipped cream into the chocolate mixture to lighten; then gently fold in the remaining cream).

To Assemble:

For each torte, slice cake into one, 16x3 1/2-inch strip and one, 16x5 1/2-inch strip. Place the 16x5 1/2 inch cake strip in a lined 1/2 pipe mold. Fill the mold with 24 oz Cappuccino Mousse and place the 16x3 1/2-inch cake strip on top to seal the cake. Cover with plastic wrap and freeze until set. Remove torte from mold. Warm six ganache fudge topping pouches unopened in hot tap water 4-5 minutes. Knead pouches to soften ganache and pour over torte. Garnish with espresso beans.