

Marquis au Chocolat

Yield: 15 serves | **Rating:** 4/5 | **Prep:** 50 min | **Cook:** 40 min | **Other:** 24 hr | **Source:** thestranger.online

The origins of this chocolate mousse are still unknown, but it seems there is a link with Marie de Rabutin-Chantal, Marquise de Sévigné, for whom chocolate was an obsession.

In a letter of 1671, she wrote to her pregnant daughter that "a marquise ate so much chocolate during her pregnancy that she gave birth to a newborn born as black as the devil and died shortly afterwards".

Least said, soonest mended...

Ingredients

Cake Base:

- 1 Butter (melted, for greasing)
- 1 tbsp almonds (ground, plus extra for dusting the tin)
- 300 g chocolate (dark, minimum 60%)
- 275 g sugar (caster)
- 165 g butter (unsalted)
- 1 Sea Salt
- 5 eggs (large)

Mousse:

- 250 g chocolate (dark, minimum 60%)
- 100 g sugar (icing)
- 175 g butter (unsalted)
- 5 egg (large, separated)
- 150 ml cream (whipping)
- 1 Cocoa powder (for dusting)

Notes

Use a 9" springform tin with high sides and a removable base.



Instructions

1. Preheat the oven to 180°C, brush the tin with the melted butter and dust with the ground almonds, shaking off any excess.
2. For the cake: Melt the chocolate, caster sugar, butter and salt in a bain-marie, a large, heatproof bowl suspended over a saucepan of barely simmering water.
3. Whisk the eggs along with the ground almonds and gently fold into the chocolate mixture whilst off the heat. Continue to fold until the mixture thickens. Pour into the cake tin and bake for 35 to 40 minutes. Leave to cool in the tin for about 2 hours on a wire rack before starting the mousse.
4. For the mousse: Melt the chocolate in a large in the fashion above. Remove from the heat and add half the icing sugar, stir, then whisk in the butter. Whisk in the egg yolks, one at a time and set the mixture aside.
5. Whisk the egg whites until stiff peaks start to form. Add the remaining icing sugar and continue to whisk until a glossy sheen appears. Whip the cream until stiff peaks form.
6. Add one third of the egg whites to the chocolate mixture and carefully fold or mix to blend. Gently fold in the remaining whites, alternating with the whipped cream. Be careful not to overmix, but ensure that the mixture is well blended. Pour the mousse over the cooled cake base in the cake tin and place in the fridge overnight.
7. Remove the tin from the fridge about 15 minutes before serving. Dip a palette knife into boiling water, dry it and slide it round the sides of the cake to loosen it from the tin, and remove the ring. Reheat the palette knife in the boiling water, dry it and gently smooth the sides of the mousse.
8. Place the cake, still on the tin base, on to a large round serving plate. Dust generously with cocoa powder just before serving. Serve with crème fraîche or a fresh custard.