

# Chocolate and Grand Marnier Torte V

Vanuatu Single Origin Aelan Chocolate Icing  
Allergens – Gluten, Dairy, Alcohol, Sugar, Eggs

## Ingredients for Sponge

250 g all-purpose flour, plus more for dusting	6 g salt
250 g granulated sugar	240 g natural yoghurt
70 g dark brown sugar	100 g vegetable oil
70 g unsweetened dark cocoa powder	2 large eggs
10 g baking soda	12 g vanilla extract
5 g baking powder	200 ml Grand Marnier syrup for soaking

## Method

1. Move rack to middle of oven and preheat the oven to 170 C / 350°F. Butter a cake pan and line bottom with parchment round. Dust pan with flour. Tap out any excess flour and set aside pan.
2. In mixing bowl, whisk together yoghurt, oil, eggs and vanilla.
3. Combine flour, sugars, dark cocoa powder, baking soda, baking powder and salt and sieve into a bowl.
4. Fold the dry mixture by hand into the wet mixture until just combined.
  5. Evenly pour batter into pan. Bake for 25 to 30 minutes.
6. Test doneness with a toothpick inserted into the center of the cake. If it comes out clean, the cake is done!
7. Cool in pan for 30 minutes, then invert onto a greased rack to cool. When cooled completely, slice into three discs.

## Ingredients for Chocolate Grand Marnier Mousse

1 liter whipping cream	pinch of salt
180 g pasteurized egg yolks	425 g dark chocolate, melted
125 g sugar	150 g Grand Marnier

## Method

1. Whip 2/3s of the cream to soft peaks and refrigerate.
2. Warm the remaining 1/3 of the cream to hot. Put the yolks into the bowl of a mixer with the whisk attachment and begin whisking.
3. Cook the sugar with the salt to dark caramel and then deglaze with the hot cream. Bring back to a boil and remove from the heat.
4. With the mixer running, slowly pour the hot caramel down inside of the mixer bowl into yolks. Whip on medium speed to 35°C. Fold in the Grand Marnier.
5. Mix some sabayon into the melted chocolate to lighten.
6. Fold the chocolate into the sabayon and then fold the cream into the sabayon.

## Ganache

250 ml whipping cream  
300 g dark chocolate  
200 g Vanuatu chocolate 70%

Bring the cream to a boil and fold in the chocolate, till reaching a smooth ganache.

## ASSEMBLY OF THE CAKE

1. Moisten each layer generously with a Grand Marnier syrup.
2. Spread the mousse between the layers.
3. Ice the cake with chocolate ganache.
4. Set into fridge to cool and settle.
5. Garnish with swirl of chocolate Grand Marnier mousse.
6. Plate with homemade chocolate sauce.