

VAGUE MOUSSE CAKE

(adapted from [Tra Zucchero e Vaniglia blog](#))

For the cookie base:

40 g all-purpose flour

3 tbsp (25 g) almond flour

¼ cup (25 g) hazelnut flour

1 tsp unsweetened cocoa powder, sifted

50 g unsalted butter, room temperature

50 g light brown sugar

In a large mixing bowl, whisk the all-purpose, almond, and hazelnut flours and the cocoa powder. In a separate bowl, combine the butter and brown sugar, then incorporate the flour mixture. Refrigerate for at least 1 hour.

Heat the oven to 300°F. Line a baking sheet with parchment paper. Evenly spread the dough about ⅛ in thick onto the prepared baking sheet (the batter should be slightly larger than the cake ring that will be used for assembly). Bake for 12 to 15 minutes. Cool completely. Reserve.

for the creamy raspberry insert:

75 g sugar

190 g raspberry pulp (passed through a sieve to remove seeds)

100 g whole eggs (about 2, lightly beaten)

2.5 g gelatin in sheets

65 g butter

Coat a baking sheet with a silicone mat or parchment paper and place on it a 7-inch diameter flan or cake ring, preferably with a sheet of acetate lining it. On another baking sheet, place a Silikomart globe mold (optional).

Soak gelatin in cold water. Put the beaten eggs, the granulated sugar and the fruit pulp in a glass bowl. Bring the mixture to 180 ° F in microwave at maximum power, measuring the temperature after 50 seconds. Continue to measure it every 30 seconds (it will take over 2 minutes to get there, depending on the power of your microwave).

Once the indicated temperature has been reached, add the gelatin and mix well to dissolve it completely. Cool to about 105 to 110 F and add the butter, emulsifying with an immersion blender. Pour the cream into the previously prepared steel circle until it also fills one of the globe mold cavities. Freeze for several hours or overnight.

for the white chocolate mousse

creme anglaise component (makes more than you'll need):

175 g fresh cream

75 g fresh milk

55 g egg yolks

32 g sugar

1/4 tsp vanilla extract

Heat the milk and cream in a small saucepan until it starts to boil. Meanwhile, with a whisk mix the egg yolks, vanilla extract and sugar, taking care to incorporate as little air as possible. Add a small amount of the hot milk mixture slowly to the egg yolks to temper it, then slowly add the rest and blend well. Cook until it reaches 170 F. Pass the cream through a sieve and transfer it into a cold container to stop cooking. If necessary, use an immersion blender to make it fully smooth. But if you are careful heating it gently and constantly stirring it, it should not need any further blending.

You will use 150 g of the creme anglaise for the white chocolate mousse, as follows.

for the white chocolate mousse:

150 g creme anglaise (made as described above)

250 white chocolate

225 g freshly whipped cream to soft peaks

2.5 g gelatin in sheets

Soak gelatin in cold water.

Chop the chocolate coarsely and melt it in the microwave with the defrost function or maximum power 500 W.

Warm up the creme anglaise to about 100 F. When the gelatin is soft, squeeze it to remove the water and add it to the creme anglaise. Mix gently to fully dissolve it. Pour the hot cream over the chocolate, wait a moment and mix well. Fold the whipped cream to the still warm mixture. Reserve.

for the chocolate spray:

300 g white chocolate

200 g cocoa butter

Melt together and place in sprayer at 90 F.

to decorate the globe insert: melted white chocolate

Assemble the dessert. Place the Vague mold on a baking sheet that will fit inside your freezer. Fill with the white chocolate mousse, making a thick layer at the bottom.

Remove the raspberry creamy disc from the steel ring, removing the acetate and place it in the middle of the mousse making it sink a little.

Cover with the remaining mousse and beat the pan gently on the countertop so as to bring out any air bubbles. Level the mixture with a spatula and transfer into the freezer for several hours, preferably overnight.

Once frozen, turn out the cake and spray it with the mixture of white chocolate-cocoa butter at 90 F. Make a light coating, otherwise the mixture might just slide off the surface instead of forming a nice velvet texture.

Place the mousse over the cookie base, decorate the globe insert with a drizzle of white chocolate and set it at the center of the cake.

Store in the fridge until ready to serve.