

CHOCOLATE ORANGE MOUSSE CAKE WITH COCOA CRUNCH TOPPING

A rich wedge of cream mousse cake is offset by a crunchy topping, marinated orange slices, and a touch of whipped topping.

Makes one 10-inch (25.4-cm) cake

COCOA CRUMBLE TOPPING

| | | |
|-----------------|-----------|---|
| 2 cups | 270 grams | unbleached all-purpose flour |
| 1 ½ tablespoons | 13 grams | deZaan® Premium Cocoa |
| ½ tablespoon | 2 grams | deZaan® Black Cocoa |
| 1 teaspoon | 4 grams | baking powder |
| ½ teaspoons | 2 grams | ground cinnamon, optional |
| ¼ teaspoon | 1.5 grams | fine sea salt |
| ¼ cup | 50 grams | light brown sugar or turbinado sugar |
| ¼ cup | 50 grams | granulated sugar |
| 6 ounces | 170 grams | unsalted butter, melted |
| ½ cup | 50 grams | almond crunch, baked and cooled (see recipe below) |

ALMOND CRUNCH

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| 1 cup | 100 grams | Crunchy Bee® Powdered Base Mix |
| ½ cup | 60 grams | slivered almonds, coarsely chopped |

CHOCOLATE ORANGE MOUSSE CAKE

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| 6 ounces | 170 grams | water |
| 6 ounces | 170 grams | granulated sugar |
| 6 ounces | 170 grams | unsalted butter |
| | | zest of a large orange, finely grated |
| 20 ounces | 570 grams | Cacao Ivory® 74% Dark Chocolate |
| 1 ounce | 30 grams | orange liqueur or orange juice |
| 10 large | 500 grams | whole eggs |

MARINATED ORANGE SLICES

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| 2 large | | navel oranges |
| ¼ cup | 50 grams | granulated sugar |
| ½ teaspoon | 2.5 ml | vanilla extract |
| 2 tablespoons | 30 ml | orange liqueur or orange juice |

FINISHING

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|---------------|-----------|--|
| 1 cup | 227 grams | Vermuyten® Topping Royale Duo Gold Unique |
| ¼ cup | 60 ml | strained juices from marinating the oranges |
| 2 tablespoons | 25 grams | granulated sugar |

One 10-inch (25.4-cm) round pan buttered and the bottom lined with a disk of parchment paper, plus a half sheet pan

Two quarter sheet pans lined with parchment paper

1. For the crumble topping, set a rack in the middle level of the oven and preheat to 350°F (177°C).
2. Mix the flour, **deZaan®** cocoa (Premium and Black), baking powder, cinnamon and salt together in a medium bowl. Stir the brown and white sugars into the butter and use a large rubber spatula to incorporate that mixture into the flour mixture. Continue stirring until the mixture is evenly moistened. Let the crumbs stand and absorb the butter for 10 minutes and then break up into ¼-inch to ½-inch (0.6-cm to 1.3-cm) crumbs.
3. Scatter evenly on the prepared pan. Bake until dull and firm, about 20 minutes. Cool on the pan. Use a bench scraper to chop the crumble into small pieces after it has cooled.
4. For the almond crunch, stir the **Crunchy Bee®** powdered base mix and almonds together and scatter evenly on the prepared pan. Bake until deep golden; slide from the pan to cool. Chop the crunch into small pieces and stir into the cooled crumble.
5. For the mousse cake, in a large saucepan, bring the water and sugar to a boil, stirring occasionally to dissolve the sugar. Cut the butter into 8 or 10 pieces and add to the pan; decrease heat and continue cooking until the butter melts. Off heat, add the orange zest and **Cacao Ivory® dark** chocolate, shake the pan to submerge the chocolate, and wait 2 minutes until the chocolate melts completely; whisk until smooth.
6. Smoothly whisk in the liqueur and the eggs; avoid over mixing that would mar the smoothness of the baked cake. Fill the round pan with the chocolate batter, then place on the half sheet pan. Put the pans in the oven and flood the bottom pan with warm water.

7. Bake until the cake is slightly risen and the center is set, about 45 minutes. Place the round pan, on a rack to cool the cake completely.
8. For the orange slices, peel the oranges to remove the skin entirely, exposing the pulp of the oranges. Halve the oranges from stem to blossom, and then cut each half into ¼-inch (0.6-cm) thick slices. Arrange in a single layer in a non-reactive container and sprinkle with the sugar and liqueur. Cover and refrigerate overnight; drain completely before using.
9. For the whipped topping, combine the **Vermuyten®** Topping Royale Duo Gold Unique with the orange juices and granulated sugar. Whip to a soft peak.
10. To place, place a wedge of the mousse cake off center on a plate. Fan out several orange slices next to the bottom of the wedge and sprinkle the crunch topping diagonally across the wedge. Add several quenelles of the whipped topping to the plate.