Dark Chocolate Kona Coffee Mousse Cake

Description

2008 Kona Coffee Cultural Festival Recipe Contest, First Place Winner in the Professional Dessert Category. Recipe created by Cathy Barrett of the Kailua Candy Co.

Yield: 1 cake

Ingredients

2/3 cup dry roasted macadamia nut pieces
2 1/2 cup semi sweet dark chocolate (divided, melted)
2 1/2 oz unsalted butter
1/4 cup brown sugar
1/4 cup white sugar
1 large egg
1/3 tsp pure vanilla extract
2/3 cup all purpose flour
1/3 tsp baking soda
1/4 tsp salt
2/3 cup brewed 100% Kona Coffee (dark roast)
2 large egg whites
1 1/4 cup heavy cream (divided)
1 tsp 100% Kona Coffee double Turkish Grind (super fine powder)

Instructions

To make the cookie crust, in a small mixer bowl, beat butter until creamy. Gradually add the brown and white sugars and beat until light, about 5 minutes. Add the egg and beat well. Beat in the 1/3 cup melted chocolate and vanilla. Stir in flour, salt, and baking soda into the chocolate mixture until well blended. Fold in macadamia nut pieces.

Preheat oven to 375° F. Spread crust mixture into a 9" spring form pan prepared with parchment liner on the bottom. Bake for 12 to 15 minutes.

To make the mousse cake, in a medium bowl, mix the Kona Coffee and 2 cups melted chocolate with a whisk. Whip egg whites to soft peaks and fold into the chocolate/Kona Coffee mixture by hand. Whip 1 cup heavy cream to soft peaks and fold into chocolate mixture by hand. Pour on top of cooled cookie crust. Refrigerate overnight. Remove spring form pan.

To make the ganache, heat 1/4 cup heavy cream in microwave until very hot (1 to 3 minutes). Pour in the ¼ cup melted chocolate and slowly whisk together until smooth and shiny. Add the ground 100% Kona Coffee and whisk together. Pour over mousse cake as a frosting. Refrigerate before serving.

Source:

Cathy Barrett