

# LISBON CHOCOLATE CAKE



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LISBON CHOCOLATE BUCHE DE NOEL

## Lisbon Chocolate Cake Recipe

**Makes ≈2x8”2”/20x5cm Ø entremet/cake. Make 2 days ahead.**

### Chocolate Biscuit Brownie

10 ounces (300g) bittersweet chocolate 64% to 72%  
12 Tbsp (180g) butter  
4 ea. (200g) eggs  
0.6 cup (120g) sugar  
1/3 cup (50g) cake flour  
1 tsp (5g) baking powder.

Melt butter and chocolate over water bath stirring every so often. Once just melted remove from the heat and set aside. Meanwhile, beat eggs and sugar on medium high. Pour in chocolate mixture and sift over the flour and baking powder. Mix until just combined. Fill greased mold lined with parchment paper. Fill mold about half way and bake in a 375°F (190°C) preheated oven for about 15 min; do not over bake but rather slightly under. Cool and freeze.

### Chocolate Ganache

0.8 cup (200g) half/half (50/50 heavy cream and whole milk), hot  
7 ounces (200g) bittersweet chocolate, just melted.

Combine all ingredients and blend well.

### Cake Assembly / Make 2

Unmold brownie, peel off parchment and make the cake fit inside the ring. An acetate cake collar can be used to ease chocolate cake removal. Split ganache in half and spread over each brownie. Leave cake at room temperature and make the mousse.



## **Chocolate Mousse**

0.9 cup (200g) milk  
1 tsp (5ml) vanilla paste (optional)  
3 ea. (60g) egg yolks  
0.4 cup (90g) sugar  
0.14 ounce (4g) gelatin sheet, soaked in cold water and drained  
7 ounces (210g) bittersweet chocolate  
1.7 cups (420g) heavy cream.

Whip chilled heavy cream to soft peaks and keep refrigerated. Melt chocolate to 122°F/50°C max.

## Creme Anglaise

On the stove, warm up milk, vanilla, and sugar to 113/115°F(45/50°C). Whisk in yolks and blend well. Cook mixture to 185°F/85°C. Remove from heat and whisk in the softened gelatin and sieve over the melted chocolate – whisk well and let the chocolate mixture to cool down to 105°F/40°C. Fold in one-third of the whipped cream, then add remaining whipped cream. The chocolate mousse should always be supple when making entremets. Use immediately.

Fill cake ring up to 1.6 inch/4cm, tap over the countertop to even out. Freeze Lisbon chocolate overnight before unmolding. Lightly blow torch frozen cake ring if not using acetate cake collar. Place cake on a flat tray or large plate. Place in the refrigerator over night to thaw completely. Dust unsweetened cocoa powder. Leave cake at room temperature for about 30 minutes before serving. Enjoy!

