

Chocolate Mousse Bombes

<http://userealbutter.com/2009/02/09/chocolate-mousse-bombes-recipe/>

from the Culinary School of the Rockies

8 oz. semi-sweet chocolate, [tempered](#)
1 11×17-inch sheet of chocolate chiffon cake (1/2 recipe, and you'll have leftover cake)
1 cup fresh raspberries
chocolate mousse
12 3-inch hemisphere molds (mine are actually 2 3/4 inch)

chocolate chiffon cake

makes 2 11×17-inch sheet pans or 2 9×3-inch rounds

10.5 oz. cake flour
3 oz. cocoa powder
8.75 oz. confectioners sugar
0.5 oz. baking powder (omitted at 8500 ft.)
7 oz. whole milk
6 oz. canola oil
3 eggs (4 eggs if small)
1 tsp almond extract
2 oz. praline paste (or hazelnut paste)
13 oz. egg whites
9 oz. granulated sugar

Oven 375°F. Prep pans by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently a third at a time (tempering the batter). Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool completely on a rack.

chocolate mousse

slightly modified from [Tartelette's mousse recipe](#)

6 oz. semisweet chocolate, chopped
1/4 cup whole milk
2 oz. butter
1 egg yolk
1 cup heavy cream, cold

In a bowl set over a pan of simmering water (make sure that the bowl fits snugly over the pan and does not touch the water), melt together the chocolate, milk, and butter. Remove from the heat and let cool to lukewarm. Whisk in the egg yolk. In a mixer, whip the cream to medium peaks and fold it into the chocolate mixture. Yields about 3 cups.

Assembly:

With the chocolate in temper, brush a layer of chocolate in each mold. When the chocolate has cooled and is solid, apply another coat of tempered chocolate. Finish with a third coat. Using a 3-inch round cutter, cut out 12 rounds from the chocolate chiffon cake. Fill a pastry bag fitted with a plain tip with the chocolate mousse. Pipe mousse into each mold about 2/3 to 3/4 full. Gently press two raspberries into the center of each bombe so that they are enveloped by the mousse. Top each mold with a round of cake. Freeze until firm (about 2 hours). Unmold the bombes and let return to room temperature before serving or store covered in the refrigerator.