

Chocolate Mousse Bars

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 15 m

Serves:  30

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Rich, chocolaty, and creamy, with a thin contrasting crispy base. It can grace any cake platter with chic and panache. Serve as a dessert, or cut into small squares or shape of choice.

Ingredients (11)

Crust

9–10 ounces (250 grams) vanilla wafers

Glaze

3 and 1/2 – 4 ounces (100 grams) baking chocolate

1 and 1/2 – 2 tablespoons oil

Garnish (optional)

- crushed black-and-white sandwich cookies
- candied pecans

Filling

- 1 (8-oz./225-g.) container parve whipping cream
 - 8 ounces (225 grams, or 2 large bars plus 4 squares) dark chocolate, cut into pieces
 - 4 eggs, room temperature
 - 1/2 cup sugar
 - pinch or 2 salt
 - 1/2 teaspoon hazelnut extract
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Start Cooking

Prepare the Crust

1. Preheat oven to 350°F (180°C). Place wafers in a food processor fitted with the knife attachment, and pulse on and off until crumbs form. Do not overprocess or mixture will become clumpy and hard to spread.
2. Pat into a nine by 13-inch (20x30-centimeter) baking pan lined with Gefen Easy Baking Parchment Paper to form a thin crust. You can wet your hands slightly to make it easier to spread. Bake for 10 minutes. Remove from oven and allow to cool, but leave oven on.

For the Filling

1. Meanwhile, over low-medium heat, heat the parve whipping cream and the chocolate until melted and a pudding-like texture is achieved. Whisk together occasionally, so mixture is smooth and creamy. Cool for five minutes (not much longer or it'll solidify somewhat).
2. Beat eggs until lemony, about one to two minutes, adding the sugar and salt gradually. Fold chocolate mixture into beaten eggs. Add hazelnut extract. Mix gently until fully incorporated. Pour evenly onto crust and bake for 35 minutes or until top springs back when touched. Cool.

Glaze

1. Melt baking chocolate and oil together. Pour on top of the filling, smoothing out with a spatula. If adding garnish, do so now before glaze hardens. Refrigerate and cut into squares when cool. Use a sharp, straight-edged knife, dipped into warm water, to cut.

Note:

There's no flour in the filling here, so it stays moist and creamy. If gluten-free wafers are used, it can be a gluten-free dessert.

Tip:

These taste absolutely incredible straight from the freezer!

Credits

Photography: Moishe Wulliger

Styling: Renee Muller