

# French Chocolate Royal Cake (Triple Chocolate Mousse Cake)

Recipe By Sarah Abitan



Cooking and Prep:   
2.5 h

Serves:  6

Contains:     

Preference: Parve

Watch Sarah make this amazing cake [here!](#)

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Cuisines: French

## Ingredients (17)

### Muffin Base

- 2 eggs
- 3 and 1/3 cups (400 grams) flour
- 1/4 cup plus 2 tablespoons plus 2 teaspoons (50 grams) **Gefen Cocoa Powder**
- 1 and 1/2 cups plus 2 teaspoons (330 grams) sugar
- 4 teaspoons (20 grams) **Haddar Baking Powder**

- 1/4 cup plus 1/8 cup (90 grams) oil
  - 15 and 1/4 ounces (455 grams) **Gefen Soy Milk** or water
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### Crispy Praline Layer

- 2 and 1/3 ounces (65 grams) chocolate
  - 2 tablespoons (30 grams) oil
  - 4 and 2/3 ounces (130 grams) corn flakes or rice crispies
  - 9 and 1/2 ounces (270 grams) praline
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### Chocolate Mousse

- 1 and 1/8 cups (260 grams) **Gefen Soy Milk**
  - 150 grams egg yolks (about 8)
  - 2/3 cup (75 grams) sugar
  - 11 and 1/4 ounces (320 grams) chocolate
  - 13 and 1/2 ounces (400 grams) non-dairy whipping cream
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### Sommelier Suggests

- Baron Herzog Late Harvest White Riesling**
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## Start Cooking

### Prepare the Muffin Base

1. Add all ingredients to a stand mixer. Mix until combined.
2. Pour into a mold. Cook for 12 minutes at 350 degrees Fahrenheit (180 degrees Celsius).

### Prepare the Crispy Praline Layer

1. Melt the chocolate and oil in a pan. Set aside.
2. Mix the cereal and the praline in a stand mixer.
- 3.

Pour in the melted chocolate and mix well.

4. Spread over the cooled cake. Refrigerate to set.

### Prepare the Chocolate Mousse

1. Place soy milk in a small pot and bring to a boil.
2. In a medium bowl beat together the egg yolks and sugar.
3. Pour soy milk into the egg mixture and whisk to combine. Return egg-soy milk mixture to the pot. Stir constantly, maintaining a heat of 185 degrees Fahrenheit/85 degrees Celsius (use a thermometer) until it reaches the consistency of cream.
4. Pour this cream over the chocolate and mix well. Let cool.
5. Meanwhile, whip the whipping cream.
6. Incorporate the whipped cream into the cooled chocolate cream. Pour over the cold cake, then return to the refrigerator for another two hours.
7. Garnish with cocoa powder and pieces of chocolate.