

# W C Winter Apple on Chilli-Chocolate-Balsamico-Juice

## Chocolate Mousse Layered Cake Tower

### Remé Martin Chocolate Mousse

- 60 g butter
- 40 ml Remé Martin (liqueur)
- 40 ml water
- 2 sheets of gelatine
- 400 g dark chocolate (Sao Thomé)
- 1000 g cream

### White Cointreau Chocolate Mousse

- 60 g butter
- 40 ml Cointreau
- 40 ml water
- 4 sheets of gelatine
- 400 g white chocolate
- 1000 g cream

### Chilli-Chocolate-Balsamico Juice

- 240 g cream
- 360 g sugar
- 290 g water
- 120 g cocoa powder
- 30 g Balsamico vinegar
- 20 g chilli aroma oil
- 8 sheets of gelatine

Mix everything together and bring to the boil; simmer at least 5 minutes; blend together well with a hand blender without incorporating any air!

Cut open the layered cake tube approx. 12 cm in a sloped fashion and fill with both mousse types.

Afterwards, fixate in a ball spun of one half white and one half dark chocolate on the dessert plate.

Wipe off apple segments with lemon juice; toss them in a pan with some butter and add some rum. Let them caramelise on silicon mats in the oven and fan-shapedly place them around the layered cake tower. Garnish with the chilli-chocolate-balsamico juice, caramelised almonds and chocolate ornaments.



# Dessert