



# RECIPE



MENTHA  
MAROCCAN

## MOROCCAN MINT MOUSSE



### INGREDIENTS

Shortcrust pastry:

- › 150 grams of flour
- › 90 grams of butter
- › 40 grams of sugar
- › 30 grams of unsweetened cocoa powder
- › 2 egg yolks
- › 2 tablespoons Marsala liqueur
- › Water as required

Mint based cream:

- › 250 grams of whipping cream
- › 3-5 grams of mint leaves

Chocolate glaze:

- › 130 grams of fresh cream
- › 20 grams of glucose
- › 150 grams of dark chocolate 61%
- › 20 grams of butter
- › 20 grams of rum

### PREPARATION TIME

Preparation time: 35 min

### DIRECTIONS

For the shortcrust pastry, sift the flour and cocoa together; put all the ingredients in a mixer and mix shortly adding some water. Wrap it in clingfilm and put it in the fridge. Preheat the oven to 190°C. Roll the pastry; cover a 25 cm baking pan for pies with wax paper. Cover it with aluminium foil and small weights, bake it for 20 minutes. Remove paper and weights and continue to bake for 5 minutes. Let it cool. For the glaze, boil whipping cream with glucose. Hold pan away from flame, add chopped chocolate until it has melted, then butter until it has completely melted and finally the rum. Let it cool. Break mint leaves into pieces into the whipping cream. Put it on a low flame till almost boiled: like every aromatic herb, mint should not completely boil, otherwise its fragrance and smells might evaporate. Let it cool, cover with clingfilm and store the infusion in the fridge for a few hours. Filter this cream and whip it very thick. You may add a tablespoon of sugar if this dessert is for children. Drop it on the baked cold shortcrust pastry and flatten with a spatula. Pour the glaze with tablespoons and gently otherwise you will get hollows in the cream, not very nice to see when you cut the cake into slices. Put it in the fridge for a night; garnish with sprinkles and fresh mint or to your taste.