



CRAVING chocolate?

Charlie and the Chocolate Factory inspires this simple recipe for Chocolate Mousse Cake with Blueberry Sauce | BY MARNI WEISZ

Sales of Pinot Noir went through the roof last year after novice wine lovers developed a taste for the red while watching *Sideways*.

Similarly, we're betting the chocolate river, candy trees and everlasting gobstoppers in Tim Burton's *Charlie and the Chocolate Factory* will leave you with a

wicked craving for something sweet.

So, we offer this recipe for Chocolate Mousse Cake with Blueberry Sauce courtesy of Dufflet Rosenberg, one of Canada's foremost cake makers. The blueberry sauce is, of course, in honour of bratty gumaholic Veruca Salt, who turns into a giant blueberry after chomping

down on a piece of gum that's still in the experimental phase.

Dubbed the "Queen of Cake," Rosenberg has two retail shops in Toronto, supplies more than 500 restaurants and shops with her sinful desserts, and has even prepared a birthday cake for Mick Jagger.

She says this flourless chocolate mousse cake is easy to make because the cake and the mousse are all one recipe, and offers this crucial advice: "Make sure you serve it at room temperature because it brings out all the flavour of the chocolate."

For more information on Rosenberg's stores and products go to www.dufflet.com.

Chocolate Mousse Cake with Blueberry Sauce

INGREDIENTS

- 1lb premium bittersweet chocolate, chopped
- 1lb unsalted butter, cut into cubes
- 16 egg yolks
- 1 cup granulated sugar
- 10 egg whites
- 1/2 to 1lb semi-sweet chocolate, melted and formed into rectangular block 1/2" thick
- 2 tbspc icing sugar to dust

METHOD:

1. Preheat oven to 350 degrees F.
2. Grease and flour 10" baking pan or springform pan. Line with a parchment paper circle.
3. Melt the bittersweet chocolate and butter over a double boiler. Stir until melted and remove from heat.
4. Combine the egg yolks and sugar in the bowl of an electric mixer. Whip on medium speed until the mixture is light and lemon coloured.
5. Add the chocolate mixture to the egg mixture by hand, stirring to blend thoroughly.
6. In a separate bowl, whip the egg whites until stiff but not dry.
7. Add some of the whites to the chocolate mixture and blend thoroughly.
8. Fold in the remaining whites gently.
9. Pour 3/4 of the mixture into the prepared pan. Set the remaining mixture aside to set in a cool place.
10. Bake cake for one hour until it is set and puffed up.
10. Remove from oven and let cool. Cake will sink in the middle. Remove from pan.
11. Place cake on serving platter. Ice the cake with the reserved chocolate mousse. Scoop the remaining mousse on top of the cake and mound in the centre to create a smooth surface.
12. Using a vegetable peeler, peel the room temperature semi-sweet chocolate block to make a curl. If the chocolate is too cold, place in a warm place before peeling or microwave for a few seconds. Refrigerate curls until firm.

Cover the top and sides of the cake with the curls and dust lightly with icing sugar.

13. Store refrigerated; bring to room temperature before serving with a spoonful of blueberry sauce.

Blueberry Sauce:

INGREDIENTS

- 1lb frozen blueberries
- 2 tbspc fresh lemon juice
- 1/2 cup sugar

METHOD:

1. Combine the ingredients in a saucepan.
2. Cover and cook over medium heat until berry juices are released, about one to two minutes.
3. Stir to moisten all of the berries, cover and cook three more minutes.
4. Uncover and bring to a boil for one minute. Cool. Adjust flavours if necessary. Store refrigerated.



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