

Triple Chocolate Mousse Cake with Red Currant Marmalade

Servings: 4

INGREDIENTS

- 4 ea Chef's Line™ triple chocolate mousse cakes
- 467 g IQF red currants
- ½ l water
- 200 g light brown sugar
- 1 ea vanilla bean, split
- 4 g star anise
- 2 ea cinnamon sticks
- 100 g vitpris
- 67 g sugar

PREPARATION

Place the currants, water, brown sugar, vanilla, and spices in a pot. Bring to slow boil. Mix together the vitpris and sugar and slowly add into pot. Let it slowly boil for about 10 to 15 minutes, stirring every 2 to 3 minutes. Once thick, pour into hotel pan, cover with plastic and cool. Place triple chocolate mousse cake on a plate and garnish with marmalade.

