



WADDESDON

Chocolate Mousse Cake, Whiskey Salted Caramel & Toasted Almond Ice-cream

Please note, the ice cream needs to be left to infuse overnight. We'd recommend making it a day or two ahead of when needed.

Chocolate Mousse Cake (makes 1 x 9in cake ring)

Ingredients

187.5g	70% dark chocolate
187.5g	54% dark chocolate
375g	caster sugar
375g	unsalted butter
6	free range eggs
75g	cocoa powder
1	espresso shot
½ tsp	Maldon salt

Method

1. Set the oven to 150c
2. Line the 9-inch ring with double cling film on the bottom and then with foil
3. Line the inside of the ring with paper around the sides
4. Place into a deep tray ready
5. Place the chocolate, butter, salt and espresso in a bowl over a pan of simmering water and allow to all melt together. Then whisk in the cocoa powder and leave to cool slightly
6. While the mixture is cooling, whisk the eggs and sugar until light and fluffy – this should take around 10 minutes
7. Gently fold the two mixtures together, take care not to knock too much air out
8. Empty into the ring then fill the tray with water so it is ¼ the way up the ring
9. Bake for around an hour until it feels firm but wobbly and stable
10. Leave to cool then place into the fridge to set properly. It will then be easier to empty and cut at this stage
11. Serve at room temperature with caramel sauce and ice cream (recipes below)

Salted Almond Ice-cream (makes one litre)

Ingredients

300ml	milk
300ml	double cream
30g	liquid glucose
7g	Maldon salt
105g	caster sugar

70g egg yolks
120g flaked almonds, toasted at 180c for 8-10 minutes

Method

1. Bring the milk, cream, salt and glucose to boil in a pan
2. Whisk the egg yolks and sugar together until combined
3. Add a quarter of the hot milk mix to the egg yolk mix and whisk to bring the mix to an even temperature
4. Add this to the pan with the remaining hot milk mix and whisk together
5. Return to the heat and cook, stirring regularly so it doesn't catch until it thickens and coats the back of a spoon
6. Remove from the heat and add the toasted almonds
7. Leave in a bowl or container in the fridge to infuse over night
8. Pass the mix through a fine sieve and discard the almonds
9. Churn in an ice-cream churner until soft set and freeze until required

Whiskey Caramel Sauce

Ingredients

100g unsalted butter
100g soft dark brown sugar
400g condensed milk
75ml double cream
60ml whiskey
1 tsp Maldon salt
1 vanilla pod, seeds scraped or alternatively, a few drops of a good quality essence

Method

1. Put the butter and sugar in a heavy-based saucepan over a medium heat. When melted, turn up the heat and bring to the boil, then bubble for around 5 minutes until the butter and sugar combine into a smooth sauce.
2. Carefully add the condensed milk and vanilla seeds and bring back to the boil, continuously whisking with a balloon whisk. Continue to boil and whisk for 10-15 minutes until the sauce has thickened and turned a medium golden-brown colour.
3. Turn off the heat and whisk in the double cream until fully combined. Stir in the whisky and sea salt. Leave the sauce to cool for at least 10 minutes before pouring into sterilised jars and sealing.