

Seven Layer S'Mores Stack Graham Cracker, Marshmallow Milk Chocolate

Description:

Serving Size: 80 Servngs

Categories: Dessert - Crown Grill

Action	Date	Initials
Created	9/3/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method
Chocolate Cake:			
0.500	kg	All-purpose flour	
1.600	kg	Sugar	
0.375	kg	Cocoa powder	
0.042	kg	Baking soda	
0.028	kg	Baking powder	
0.014	kg	Salt	
8.000	ea	Eggs, whole	
0.950	lt	Milk, whole	
0.450	lt	Canola oil	
0.045	lt	Vanilla extract	
0.980	lt	Water, boiling	
Chocolate Mousse:			
1.000	lt	Heavy cream	
2.000	kg	Dark chocolate	chopped
0.200	kg	Butter	softened
0.200	lt	Cocoa liqueur	
1.000	lt	Whipped cream	
Marshallmallow Cream:			
0.900	kg	Sugar	
0.900	kg	Corn syrup	
0.472	lt	Water	
16.000		Egg whites	separated
0.240	kg	Corn syrup	
0.040	lt	Vanilla extract	

Graham Cracker Biscuit:

0.900	kg	Butter
0.220	kg	Brown sugar
0.220	kg	Sugar
0.220	kg	Honey
1.800	kg	All-purpose flour
0.220	kg	Whole wheat flour
4		Egg yolks
0.010	kg	Salt
0.005	kg	Cinnamon, ground

Chocolate Coffee Sauce:

0.125	kg	Espresso coffee-brewed to 1 litre
0.2	kg	Cocoa powder
0.4	kg	Sugar
1	kg	Dark chocolate

Mixed Berries:

1	lt	Raspberry sauce	see recipe
1	kg	Strawberries	
0.5	kg	Blueberries	
0.5	kg	Blackberries	
0.5	kg	Raspberries	

Method of Preparation:**Chocolate Cake:**

- Mix the sugar, flour, cocoa powder, baking soda, baking powder and salt together
- In the bowl of the Hobart mixer whisk the eggs, milk, oil and vanilla extract.
- Add the flour mix and then slowly add the boiling water and mix well.
- Pour onto a greased baking tray and bake in oven at 350F (180 C) for 25 minutes.

Chocolate Mousse:

- Place chocolate into the bowl of the Hobart mixer and heat the heavy cream in a pot.

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Remove cream from the stove and pour onto the chocolate with the machine on low speed to make a ganache.

- Add the butter and cocoa liquor and whisk until cool.
- Fold the whipped cream into the mixture and refrigerate until well set.

Marshmallow Cream:

- Boil the sugar, corn syrup and water until it reaches soft ball stage.
- When the sugar is almost ready place the egg whites with 60 grams Corn Syrup into the mixing bowl of the Hobart on speed setting #2 until soft peaks are formed.
- Pour the sugar onto the whipped egg whites and add the vanilla extract. Whisk until all the sugar has been incorporated and reduce to the lowest speed until it has cooled down.

Graham Cracker Biscuit:

- Cream the Butter with the sugar and honey, add the egg yolks and then the flours, salt and cinnamon and mix until a dough is formed.
- Cover and refrigerate for one hour before use. Roll out to a 2.5 mm thick crust and cut 3"x3" squares and also 3" diameter circles as per photo.
- Allow one square and one circle per serving.
- Bake at 180 Degrees Celsius for 20 minutes or until golden brown.

Chocolate Coffee Sauce:

- Boil the Espresso coffee, cocoa powder and sugar.
- Remove from the heat and add the chocolate and stir until chocolate dissolves.
- Cool before use.

Assembly:

- Slice the cake into 5mm thick layers.
- Assemble 3 layers of cake with 2 layers of chocolate mousse in between.
- Refrigerate until well set.
- Cut into the required shape and reserve.
- Place a small blob of marshmallow cream on the plate to prevent the Graham cracker from sliding on the plate then place a Graham cracker square and top with the 3" round cake.
- Top with marshmallow cream and place the 3" round Graham cracker on top.
- Push down slightly and then pipe marshmallow cream on top as shown in the picture using a piping bag and a plain nozzle.
- Burn the top slightly with a blow torch as shown in the picture.
- Garnish the plate with chocolate-coffee sauce, bind the berries with the raspberry sauce, and mint leaf.

Cost Per Serving
\$ 1.08

Product No.

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20-100001017

20-100001016

20-100001305

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20-100000577

20-100001608

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