



PREP: 45 min +
chilling
COOK:
SERVES: 10

Mocha Cloud Pie with Rainbow Shards

Coffee and chocolate – there's no escaping this powerful pick me up! We've topped a light and fluffy choc espresso mousse pie with a cloud of whipped cream and vibrant chocolate shards. Don't be afraid of colouring chocolate, simply watch our easy tutorial video for step-by-step instructions.

Ingredients

Base

250g plain chocolate biscuits, crushed
75g butter, melted

Mousse

250g good quality dark cooking chocolate
60g unsalted butter, chopped
1 2/3 cups (410ml) cream
1 sachet Dr. Oetker Gelatine
2 tsp Queen Choc Espresso Flavour for Icing

Method - Base

STEP 1

Combine biscuits and melted butter and press into the base of a 25cm spring form pan lined with baking paper.

Method - Mousse

STEP 1

Melt chocolate and butter in a heat proof bowl set over a saucepan of just simmering water, mixing well. Set aside to cool to room temperature.

STEP 2

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Ingredients

Decorate

200g white chocolate
2 tsp vegetable oil
Queen Food Colour Gel in Red and Blue
600ml cream
1 cup (150g) icing sugar, sifted
2 tsp Queen Vanilla Bean Paste
2 tsp Queen Choc Espresso Flavour for Icing

Method - Mousse

Warm 1/3 cup cream in a microwave safe bowl, for 30 seconds. Sprinkle Gelatine Powder over cream and mix well. Microwave in 15 second intervals until gelatine is melted & mixed into cream. Allow to cool. Beat additional 1 1/3 cup cream and Choc Espresso Flavour until stiff peaks form. Add gelatine mixture to chocolate and stir well to combine. Gradually fold whipped cream into chocolate mixture until smooth but still light. Dollop on top of base, smooth and chill to set.

Method - Decorate

STEP 1

For the chocolate shards, melt white chocolate in a microwave-safe bowl in 30 second intervals, mixing well in between until melted. Add 1 tbsp of vegetable oil to two small bowls. Add a little Red Food Colour Gel to one bowl, and Blue and Red Food Colour Gel to the other. Use a fork to vigorously mix the colour into the oil.

STEP 2

Add one third of the chocolate to each of the two bowls and mix well. On a tray lined with baking paper, dollop coloured and white chocolate until the tray is covered. Use the back of a spoon to marble the chocolate and smooth it out. Allow to sit at room temperature until it starts to set, then using a sharp knife score the chocolate into different sized triangle shapes. Refrigerate to set completely.

STEP 3

To serve, whip remaining chilled cream, icing sugar, Vanilla Bean Paste and Choc Espresso Flavour until stiff peaks form. Dollop on top of pie, and finish with chocolate shards.

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