

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

Description:

Serving Size: 80 Servngs

Categories: Dessert - Crown Grill

<b>Cost Per Serving</b>
\$ 1.14

Action	Date	Initials
Created	9/3/2012	CR
Revised	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Chocolate Cake:</b>				
0.500	kg	All-purpose flour		20-100000470
1.600	kg	Sugar		20-100001065
0.375	kg	Cocoa powder		20-100001028
0.042	kg	Baking soda		20-100001017
0.028	kg	Baking powder		20-100001016
0.014	kg	Salt		20-100001305
8.000	ea	Eggs, whole		20-100000648
0.950	lt	Milk, whole		20-100000577
0.450	lt	Canola oil		20-100001608
0.045	lt	Vanilla extract		20-100001093
0.980	lt	Water, boiling		
<b>Chocolate Mousse:</b>				
1.000	lt	Heavy cream		20-100000581
2.000	kg	Dark chocolate	chopped	20-100022970
0.200	kg	Butter	softened	20-100001600
0.200	lt	Cocoa liqueur		
1.000	lt	Whipped cream		20-100000581
<b>Marshmallow Cream:</b>				
0.900	kg	Sugar		20-100001065
0.900	kg	Corn syrup		20-100011673
0.472	lt	Water		
16.000	ea	Egg whites	separated	20-100000648
0.240	kg	Corn syrup		20-100011673
0.040	lt	Vanilla extract		20-100001093
<b>Graham Cracker Biscuit:</b>				
0.900	kg	Butter		20-100001600
0.220	kg	Brown sugar		20-100001060
0.220	kg	Sugar		20-100001065
0.220	kg	Honey		20-100001400
1.800	kg	All-purpose four		20-100000470
0.220	kg	Whole wheat flour		20-100000468
4		Egg yolks		20-100000648
0.010	kg	Salt		20-100001305
0.005	kg	Cinnamon, ground		20-100001277
<b>Chocolate Coffee Sauce:</b>				
0.125	kg	Espresso coffee-brewed to 1 litre		

0.2	kg	Cocoa powder	20-100001028
0.4	kg	Sugar	20-100001065
1	kg	Dark chocolate	20-100022970
<b>Mixed Berries:</b>			
1	lt	Raspberry sauce	see recipe
1	kg	Strawberries	20-100000788
0.5	kg	Blueberries	20-100000793
0.5	kg	Blackberries	20-100000792
0.5	kg	Raspberries	20-100000794

#### 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.