

# Betty's Olive Garden Black Tie Mousse Cake -- recipe by Adrienne (baylor\_gal)

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In this video, Betty demonstrates how to make a Black Tie Mousse Cake. This demonstration was requested by one of my viewers, SweetDementedAlice. I obtained the link to this particular version of the cake, which was placed on cooks.com in 2009 by baylor\_gal (Adrienne). This is a wonderful cake; it has reportedly been served at Olive Garden Restaurant. Here is a link to the recipe that I followed as faithfully as I could:

<http://www.food.com/recipe/the-real-b...>

Here is a print copy of the recipe from that link:

\*the Real\* Black Tie Mousse Cake by Olive Garden by baylor\_gal  
Added to cooks.com September 28, 2009 | Recipe #392181



baylor\_gal's Note: This is IT. The real deal. Very time consuming, but WORTH IT. Delicious and decadent, this is a four-layer chocolate mousse cake.

Ingredients:

BOTTOM LAYER 1 (18 ounce) box of ordinary cake mix (devil's food)

SECOND LAYER 1 teaspoon knox unflavored gelatin 1 tablespoon cold water 2 tablespoons boiling water 4 ounces semi-sweet chocolate chips 4 ounces cream cheese, cubed 3/4 cup heavy cream 1/2 teaspoon granulated sugar

THIRD LAYER 3 egg yolks 1/4 cup granulated sugar 3 tablespoons flour 1 teaspoon knox unflavored gelatin 1 3/4 cups heavy cream 1 teaspoon vanilla extract

FOURTH LAYER 1 1/2 cups heavy cream 2 tablespoons butter 18 ounces semi-sweet chocolate chips 1/2 cup white chocolate chips (optional)

Directions:

1 There are FOUR layers to make:

2 BOTTOM LAYER (cake):

3 Bake according to directions on box using 2 round pans, then cool. Once cooled, use the cake from one pan as one layer (you do not need the second cake from the second pan. In other words, you only need half the box cake recipe). Place this round cake at the bottom of a CHEESECAKE PAN. Press it with your fingers and flatten the cake a little. This is the bottom layer out of four layers.

4 SECOND LAYER (the chocolate mousse):

5 Melt chocolate and cream cheese together. Let cool. Soften gelatin with cold water for 1 minute, then add boiling water, stir until dissolved and clear. Let this cool while you start whipping the heavy cream and sugar. As cream starts to thicken, add gelatin. Continue to whip until stiff peaks form. Add 1/4 of the cream to the chocolate mixture and mix thoroughly. Then fold this into the remaining cream. Once you have it completed, spread this chocolate mousse onto the cake and refrigerate.

6 THIRD LAYER (the custard):

7 Beat egg yolks until pale. Add sugar, flour, and gelatin, then beat until mixed. Bring cream and vanilla extract to a boil. Add a small amount of cream to egg mixture while stirring. Gradually add until all of the cream has been added and then pour entire mixture through a strainer into the pan. Continue to cook until custard begins to thicken. Cool slightly, then pour on top of the chocolate mousse layer and freeze while getting the fourth layer ready.

8 FOURTH LAYER (the icing):

9 Please note: this makes a lot of icing so feel free to half this part of the recipe (I just happen to like a lot of icing on top). Bring butter and cream to a boil, pour over chocolate and let sit for 5 minutes. Stir until smooth. Let cool until it starts to thicken. Remove cake from freezer, remove the cheesecake pan collar, then pour some of the icing and use a spatula to spread it evenly across the top and sides of the cake. While this is still wet, put chocolate chips onto the side of the cake. Optional: Melt half a cup of white chocolate chips (in the microwave) and swirl into the icing.

10 Refrigerate the cake. Serve cold. Delicious!

11 Enjoy! --Adrienne.

Thanks to Adrienne (baylor\_gal) for the great recipe! Also, thanks to Nira of Jakarta, Indonesia for the beautiful crystal cake stand, and thanks to Patricia of Patricia's Cuisine for the new top I wore in the video! Also, thanks to SweetDementedAlice for suggesting this great dessert!

My family used this cake as a birthday cake for my son-in-law, Chris. We \*loved\* it! I hope you will, too! Love, Betty