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Chocolate Mousse

Cheesecake

Molten Chocolate Cake

Tiramisu

Dulce de leche roulade

Red Berry Mousse Cups

Dacquoise

Angel Cake

Moulinex®

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Chocolate Mousse

For: 6 people

Preparation: 10 minutes

Accessories required :



Ingredients

- 200 g chocolate
- 6 egg whites
- 4 egg yolks
- 25 g butter
- 40 g sugar



Preparation

- 1 In the Flex Bowl, add the butter and chocolate and melt them in the microwave for 1 minute 20 seconds (850W), then leave to cool to an ambient temperature so that it is not too hot.
- 2 In the stainless steel bowl with the Flex Whisk and the lid, whisk the egg whites with the sugar for 90 seconds at maximum speed.
- 3 Smooth the chocolate and butter using a spatula then add the egg yolks to the mixture.
- 4 Remove the Flex Whisk, add the mixture from the Flex Bowl onto the egg whites and fit the Delica' tool. Mix for 35 seconds at speed 1.
- 5 Pour the mixture into a bowl or glasses and chill in the refrigerator for at least 4 hours before serving.

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Cheesecake

For: 6 people

Preparation: 30 minutes

Cooking time: 45 minutes

Accessories required:



Ingredients

For the base

- 100 g Speculoos® or shortbread biscuits
- 1 tablespoon of sugar
- 40 g butter

For the filling

- 400 g cream cheese such as Philadelphia
- 50 g sugar
- 2 teaspoons of lemon juice
- Zest of half a lemon
- 3 eggs
- 1 teaspoon of maize flour
- 3 tablespoons of sugar

Preparation

Step 1: Preheat the oven to 160°C.

Step 2: Prepare the base

- 1 In a small bowl, crumble the biscuits. Add the sugar and melted butter and mix together.
- 2 Place baking paper in an 18 cm diameter cake tin. Line the bottom of the mould and pack it with a spoon to even it out. Put the cake tin in the refrigerator.

Step 3: Prepare the filling

- 3 In the stainless steel bowl fitted with the Flex Whisk, insert the Flex Bowl, add the cream cheese and whisk on speed 7 for 30 seconds. Add the sugar, flour and egg yolks, the juice and zest of the lemon and mix it all on speed 8 for 30 seconds. Remove the Flex Bowl from the stainless steel bowl and chill the mixture.



- 4 In the stainless steel bowl fitted with the Flex Whisk and the lid, add the egg whites and whisk them at maximum speed. Add the sugar and continue to whisk for 1 minute 30 seconds on maximum speed until the mixture is firm and glossy.
- 5 Replace the Flex Whisk with the Delica' tool accessory. Add the cream cheese mixture to the egg whites directly in the stainless steel bowl and mix on speed 1 for 30 to 45 seconds.
- 6 Spread the mixture over the biscuit.
- 7 Cook at 160°C for 30 minutes. Then lower the temperature to 150°C and let it cook for another 15 minutes. Leave the cheesecake to cool before removing it from the mould.

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Molten Chocolate Cake

For: 8 people

Preparation: 20 minutes

Cooking time: 40 minutes

Accessories required: Flex



Ingredients

- 200 g dark baking chocolate
- 125 g butter • 200 ml liquid cream
- 150 g caster sugar
- 4 eggs • 125 g flour • 11 g baking powder
- 1 sachet of vanilla sugar •



Preparation

- 1 Preheat the oven to 180°C.
- 2 Line a cake tin with butter and flour.
- 3 In the Flex Bowl, melt the chocolate, liquid cream and butter in the microwave for 1 minute 40 seconds (850W).
- 4 Insert the Flex Bowl into the stainless steel bowl and add the sugar, egg yolks, flour, baking powder and vanilla sugar.
- 5 Position the beater and set to speed 1 for 20 seconds, then increase to speed 7 and mix for 40 seconds. Remove the Flex Bowl and the beater.
- 6 In the stainless steel bowl fitted with the Flex Whisk and the lid, add the egg whites and whisk at maximum speed for approximately 1 minute. Remove the Flex Whisk.
- 7 Add the mixture to the Flex Bowl with the egg whites and fit the Delica' tool. Set to speed 1 for approximately 30 seconds.
- 8 Pour the mixture into the cake tin and bake at 180°C for 40 minutes.

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Tiramisu

For: 6 people

Preparation: 30 minutes

Accessories required:



Ingredients

- 2 tablespoons of coffee extract
- 2 tablespoons of cherry syrup
- 2 eggs
- 100 g sugar
- 400 g mascarpone
- 100 g liquid cream
- 20 g icing sugar
- 1 box of sponge biscuits (approximately 20 - 25)
- Bitter cocoa powder to decorate



Preparation

Step 1: Prepare the syrup:

- 1 Pour the coffee extract and cherry syrup into a pan with 100 ml of water. Bring the mixture to the boil over a low heat.
- 2 Remove from the heat, leave to cool and store in the refrigerator.

Step 2: Prepare the mascarpone mousse:

- 1 Insert the Flex Bowl into the stainless steel bowl and fit the Flex Whisk. Add the egg yolks and sugar and whisk on speed 7 for 1 minute until the mixture turns white.
- 2 Then add the mascarpone and cream and whisk again until the mixture is uniform and gradually increase to speed 7 and mix for 1 minute. Remove the Flex Bowl from the stainless steel bowl and set aside the mixture.

- 3 In the stainless steel bowl fitted with a whisk, beat the egg whites with the icing sugar for 1 minute at maximum speed.

- 4 Replace the Flex Whisk with the Delica'tool accessory. Slowly add the mixture from the Flex Bowl to the egg whites. Mix on speed 1 for approximately 30 seconds.

Step 3: Build it up

- 5 Line the cake tin with biscuits that have been soaked in the syrup.
- 6 Add a layer of cream to the biscuits. Alternate the layers of cream and syrup-soaked biscuits, finishing with a layer of cream, then chill in the refrigerator.
- 7 Sprinkle with cocoa powder before serving.

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Dulce de leche roulade

For: 4/5 people

Preparation: 20 minutes

Cooking time: 12 minutes

Accessories required:



Ingredients

- 80 g flour • 80 g sugar •
- 4 eggs (approximately 200 g) •
- 1 pot of dulce de leche •



Preparation

- 1 Preheat the oven to 180°C.
- 2 In the stainless steel bowl fitted with the Flex Whisk, add the whole eggs and start to beat them. Incorporate the sugar and whisk for 3 minutes on maximum speed until a foamy mixture is obtained.
- 3 Replace the Flex Whisk with the Delica'tool accessory. Add the flour to the egg/sugar mixture and mix on speed 1 for 30 seconds.
- 4 Place some baking paper on a baking tray and spread the mixture into a 30 x 20 cm rectangle. Bake for 12 minutes at 180°C.
- 5 When baking is finished, turn the biscuit out onto a slightly damp tea towel.
- 6 Using a sharp knife, cut off the edges of the biscuit to make it easier to roll. Leave to cool for a few minutes, then spread the biscuit with the dulce de leche.
- 7 Roll the biscuit tightly and

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Red Berry Mousse Cups

For: 6 people

Preparation: 20 minutes

Accessories required :



Ingredients

- 400 ml red berry purée •
- 6 g gelatine • 80 g sugar •
- 2 teaspoons of lemon juice •
- 350 ml liquid cream •



Preparation

- 1 Place the sheets of gelatine into a bowl of cold water for approximately 15 minutes to rehydrate them.
- 2 In the Flex Bowl, heat half of the red berry purée for 30 seconds (850W). The purée must not start to simmer.
- 3 Squeeze the gelatine and, off the heat, incorporate the warm red berry purée.
- 4 Then add the other half of the unheated purée in order to cool the mixture.
- 5 In the stainless steel bowl fitted with the Flex Whisk, pour in the cold liquid cream and whisk for 4-5 minutes on speed 8 until a very firm mousse consistency is obtained.
- 6 Replace the Flex Whisk with the Delica'tool accessory. Add the chilled red berry purée to the cream and mix on speed 1 for 45 seconds to 1 minute, depending on the consistency of red berry purée.
- 7 Pour the mixture into 6 cups and leave it to chill in the refrigerator for approximately 5 hours.

Tip: decorate the cups with raspberry coulis and a few fresh red berries.

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Dacquoise

For: 6 people

Preparation: 15 minutes

Cooking time: 18 minutes

Accessories required:



Ingredients

- 6 egg whites • 150 g almond powder • 120 g icing sugar • 50 g caster sugar • 1 sachet of vanilla sugar or 1 tablespoon of vanilla extract • Icing sugar (to decorate) •



Preparation

- 1 Preheat the oven to 180°C.
- 2 Sift and mix the icing sugar and the almond powder.
- 3 In the stainless steel bowl fitted with the Flex Whisk and the lid, beat the egg whites for 1 minute 30 seconds, incorporating the vanilla sugar and caster sugar little by little.
- 4 Once the mixture has firmed up, replace the Flex Whisk with the Delica' tool accessory. Add the sugar and almond mixture to the whisked egg whites and mix on speed 1 for 45 seconds to 1 minute.
- 5 Pour the mixture onto a baking tray covered with baking paper and spread to a thickness of 2 centimetres. Bake for 15 to 18 minutes at 180°C.
- 6 When the dacquoise is baked, leave it to cool, then build it up by alternating layers of biscuit and chocolate mousse.

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Angel Cake

For: 8 people

Preparation: 15 minutes

Cooking time: 20 minutes

Accessories required:



Ingredients

- 10 egg whites (300 g) •
- 150 g caster sugar • 2-3 drops of lemon juice • 150 g flour •
- 150 g icing sugar •



Preparation

- 1 Add the sugar to the flour and set the mixture aside.
- 2 In the stainless steel bowl fitted with the Flex Whisk and the lid, beat the egg whites with the lemon juice and add a pinch of salt. Incorporate the sugar little by little and whisk for 2 minutes on maximum speed until the mixture is firm.
- 3 Replace the Flex Whisk with the Delica tool accessory. Sift the flour into the whisked egg whites then mix on speed 1 for 25 to 30 seconds.
- 4 Pour the batter into an Angel Cake mould and bake at 160°C for 20 minutes.
- 5 Once baked, turn the cake over and leave it to rest without removing it from the mould. Remove the cake from the mould once it has cooled.

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