

## Decadent Triple Chocolate Mousse Cake: Your Ultimate No-Bake Dessert

, relying on a few simple techniques to create multiple luscious mousses. It's perfect for



**TIME**  
**15-20 min**

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### INGREDIENTS

to create this fantastic Chocolate Mousse Cake:

For the Crust: 1 cup chocolate cookie crumbs (e.g., Oreo crumbs, without the cream filling) 2 tablespoons unsalted butter, melted:

For the Dark Chocolate Mousse: 1 cup heavy cream 200g (about 7 ounces) dark chocolate (60-70% cocoa), finely chopped 2 tablespoons granulated sugar:

For the Milk Chocolate Mousse: 1 cup heavy cream 200g (about 7 ounces) milk chocolate, finely chopped 2 tablespoons granulated sugar:

For the White Chocolate Mousse: 1 cup heavy cream 200g (about 7 ounces) white chocolate, finely chopped 2 tablespoons granulated sugar For Garnish: Chocolate shavings (dark, milk, or white, or a mix):

### DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Crust:
3. In a small bowl, combine the chocolate cookie crumbs and melted unsalted butter. Mix well until the crumbs are evenly moistened. Firmly press this mixture into the base of an 8 or 9-inch springform pan to form an even crust. Use the back of a spoon or the bottom of a glass to compact it tightly. Place the pan in the refrigerator for at least 15-20 minutes to chill and set the crust.
4. Prepare the : Dark Chocolate Mousse (First Layer):
5. In a medium saucepan, heat 1 cup of heavy cream over medium heat until it's steaming and small bubbles appear around the edges (do not boil). Remove from heat. Pour the hot cream over the finely chopped dark chocolate in a heatproof bowl. Let it sit for 1-2 minutes to allow the chocolate to melt, then stir gently with a whisk or spatula until the chocolate has completely melted and the mixture is smooth and glossy. Allow it to cool slightly, stirring occasionally, until it's just warm but not hot (about 5-10 minutes). Gently fold in 2 tablespoons of sugar until dissolved. Pour this dark chocolate mousse mixture evenly over the chilled crust in the springform pan. Return the pan to the refrigerator to chill and set for at least 30 minutes, or until firm to the touch.
6. Prepare the : Milk Chocolate Mousse (Second Layer):
7. While the dark chocolate mousse sets, prepare the milk chocolate mousse. Follow the exact same steps as for the dark chocolate mousse: Heat another 1 cup of heavy cream until steaming. Pour it over the finely chopped

milk chocolate in a clean heatproof bowl. Let sit, then stir until smooth. Allow it to cool slightly, then gently fold in 2 tablespoons of sugar. Carefully pour this milk chocolate mousse mixture evenly over the chilled and set dark chocolate mousse layer. Return the pan to the refrigerator to chill and set for another 30-45 minutes, or until firm.

8. Prepare the : White Chocolate Mousse (Third Layer):
9. Next, make the white chocolate mousse. Repeat the process: Heat the final 1 cup of heavy cream until steaming. Pour it over the finely chopped white chocolate in a clean heatproof bowl. Let sit, then stir until fully melted and smooth. Allow it to cool slightly, then gently incorporate the final 2 tablespoons of sugar. Carefully layer this white chocolate mousse over the chilled and set milk chocolate mousse.
10. Final : Chill:
11. Cover the entire springform pan loosely with plastic wrap and chill the cake in the refrigerator for at least 4 hours, or preferably overnight, to ensure all three mousse layers firm up properly and the cake is fully set.
12. Garnish and : Serve:
13. Before serving, carefully remove the sides of the springform pan. Add a beautiful topping of chocolate shavings (use a vegetable peeler on a chocolate bar for easy shavings) to garnish the cake. Slice with a hot, dry knife for clean cuts, wiping the knife between slices. Serve chilled.

## SWAPS & NOTES

**Chocolate:** Use good quality chocolate bars or baking chocolate.

Chocolate chips can be used, but sometimes contain stabilizers that make them harder to melt smoothly.

The quality of your chocolate will directly impact the flavor of your mousse.

**Heavy Cream:** Full-fat heavy cream (or whipping cream) is essential for achieving the correct mousse consistency.

## TIPS FOR SUCCESS

**Chill Between Layers:** Allowing each mousse layer to chill and set before pouring the next one is crucial.

This prevents the layers from bleeding into each other and helps create distinct lines.

Cool Mousse Slightly: Ensure the melted chocolate-cream mixture cools slightly before pouring over the previous layer.

If it's too hot, it could melt the layer beneath.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/decadent-triple-chocolate-mousse-cake-your-ultimate-no-bake-dessert/>