

Decadent Chocolate Trifle: A Simple Layered Dessert Perfect for Parties

soaked in coffee, an airy, rich



TIME
10-15 min

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INGREDIENTS

Base Layer (Brownie/Cake Crumbs):

2 cups brownie pieces (or crumbled chocolate cake)

2 tablespoons cold coffee or chocolate syrup
(optional, for moistening)

Chocolate Mousse Layer:

200 g (7 oz) dark chocolate, chopped (minimum 70%
cocoa for best richness)

121 cups (360 ml) heavy whipping cream, cold

3 tablespoons granulated sugar

1 teaspoon vanilla extract

Whipped Cream Layer:

41 cup (30 g) powdered sugar

Toppings:

Chocolate syrup

Dark chocolate shavings or chopped bars

DIRECTIONS

1. Prep the Base: Crumble the brownies or cake into small pieces.
2. Place one-third of the crumbs in the bottom of a large trifle bowl (or individual glasses).
3. Lightly drizzle with the cold coffee or chocolate syrup to keep it moist.
4. Make the Chocolate Mousse: Melt the Chocolate: Place the chopped dark chocolate in a heatproof bowl set over a saucepan of simmering water (double boiler) or microwave in short bursts until smooth. Let it cool slightly-it should be barely warm.
5. Whip the : Cream: In a separate large bowl, whip 121 cups of cold heavy cream with the granulated sugar and vanilla extract until soft peaks form.
6. Fold: Gently fold the slightly cooled melted chocolate into the whipped cream until the mixture is uniform and smooth. Do not overmix, or you'll deflate the mousse.
7. Make the Whipped Cream: In a clean, chilled bowl, beat the remaining 121 cups of cold heavy cream with the powdered sugar and vanilla extract until stiff peaks form. Tip: Chill your bowl and whisk attachments for faster results.
8. Assemble the Trifle: Layer 1 (Base): Brownie crumbs (completed in step 1).
9. Layer 2 (Mousse): Spoon or pipe half of the chocolate mousse over the brownie base.
10. Layer 3 (Cream): Spoon or pipe half of the plain whipped cream over the mousse.
11. Layer 4 (Repeat): Add the second third of the brownie crumbs.

12. Layer 5 (Mousse): Add the remaining chocolate mousse.
13. Layer 6 (Top): Top with the remaining whipped cream, creating a large dome or a smooth, elegant top layer.
14. Chill and Decorate: Cover the trifle bowl loosely with plastic wrap and chill in the refrigerator for at least 4 hours, or ideally overnight. This allows the layers to set and the flavors to meld.
15. Just before serving, drizzle generously with chocolate syrup and sprinkle with dark chocolate shavings or chopped chocolate bars.

SWAPS & NOTES

Chocolate: For an extra rich flavor, use high-quality dark chocolate (70-85%).

For a sweeter, milder flavor, semi-sweet chocolate works perfectly well.

The Base: If you don't have time to bake or buy brownies, you can use chocolate graham cracker crumbs mixed with a little melted butter, or even crushed chocolate wafer cookies like those found in this No-Bake Oreo Cream Pie.

Coffee Soak: The coffee is purely optional but adds a sophisticated mocha note that intensifies the chocolate.

TIPS FOR SUCCESS

Chocolate Temperature is Key: Ensure your melted chocolate is only barely warm (almost room temperature) before folding it into the whipped cream.

If it's too hot, it will melt the cream and ruin the airy texture of the mousse.

Chill Your Tools: To get the best volume from your whipped cream, chill your mixing bowl and whisk attachments for 10-15 minutes before whipping.

Don't Over-Whip the Mousse: When folding the chocolate into the cream, stop mixing as soon as you see a uniform color.

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