

# Reine de Saba

---

## Ingredients

12 tablespoons (1 1/2 sticks) butter, more for pan  
180gms bittersweet chocolate, chopped into small pieces  
A few drops almond extract  
2 tablespoons strong coffee  
4 large eggs, separated  
Pinch of salt  
1 cup sugar  
1 3/4 cups finely ground almonds  
FOR THE GLAZE:  
2 tablespoons sugar  
1 tablespoon honey  
120gms bittersweet chocolate, chopped into small pieces  
1 tablespoon butter

## Method

### Step 1:

Heat oven to 165C. Butter a 24cm springform pan, and line the side wall with parchment paper.

### Step 2:

In a heavy-bottomed pan, combine 12 tablespoons butter, the chopped chocolate, almond extract and coffee. Melt over low heat, then transfer to a bowl and allow to cool.

### Step 3:

With an electric mixer, whisk egg whites and salt until soft peaks form. Slowly add 1/2 cup sugar until thick and glossy. Set aside.

### Step 4:

In a separate bowl, whisk together egg yolks with remaining 1/2 cup sugar until thick. Fold in the melted chocolate mixture. Add ground almonds and mix well. Whisk in a dollop of egg whites to lighten mixture. Using a rubber spatula, gently fold in the rest of egg whites, keeping batter airy.

### Step 5:

Scrape batter into pan and bake until cake is dry on top and a bit gooey in center, 30 to 40 minutes. (After 30 minutes of baking, check center of cake with a tester or toothpick. If center seems very wet, continue baking.) Cool cake on a rack for 20 minutes, then remove side of pan. Allow to continue cooling. Top of cake may crack as it cools, but glaze will cover most cracking.

## PREPARE GLAZE:

### Step 1

In a small saucepan, combine 2 tablespoons sugar, the honey and 1/4 cup water. Bring to a boil, then remove from heat. Add 4 ounces chopped chocolate, swirl pan to mix, and allow to stand until melted, about 3 minutes.

### Step 2:

Whisk 1 tablespoon butter into icing, then pour evenly over cake. Use a spatula to ease icing out to edges of cake. Allow icing to cool, and set before slicing.

# THE COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

[www.facebook.com/secretjozichef](http://www.facebook.com/secretjozichef)