

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