

French Chocolate Cake: Gateau Reine De Saba

With a mirrored ganache finish

I personally believe that this is the most delicious cake of all time. It is a rich and tender cake that keeps fresh for days and what is especially useful in times of lockdown flour shortages, it is flour free! For this reason, it is also ideal to make at Pesach. I always buy extra potato flour at Pesach so I can continue to make this cake all year round.

Ingredients

4oz/125g unsalted butter	4 eggs
4oz/125g caster sugar	1 teaspoon baking powder
1 teaspoon vanilla essence	2oz/50g potato flour
6oz/175g plain chocolate broken	Pinch salt

For the frosting 4oz/125g dark chocolate chopped plus 3 fl oz double cream

Method

1. Preheat oven to gas 4/180c/350f
2. Grease and line an 8"/20cm round loose bottom cake tin
4. Separate the eggs, putting the whites in a large clean mixing bowl and the yolks in a small basin
3. In a small pan melt the butter, then add the sugar, vanilla and broken chocolate and melt gently until smooth
5. Remove from the heat and stir in the egg yolks, baking powder and potato flour and set aside
6. Add a pinch of salt to the egg whites and whisk until they hold stiff glossy peaks, then use a rubber spatula to gently fold the chocolate mixture into the egg whites until thoroughly combined and the mixture has an even colour
7. Pour the mixture into the prepared tin and bake for 40 minutes until firm to the gentle touch
8. Leave cake still in tin to cool on cooling rack then gently ease out of tin and leave on rack till cold

Frosting

1. Pour the cream into a heatproof microwave bowl and heat on full power for 30 seconds, until hot but not boiling
2. Pour the chopped chocolate into the hot cream and stir gently until the chocolate has completely melted
3. Remove lining paper from cake and invert on a cake board or serving plate, so the base is now on top. This will give you a smooth and professional finish
4. Pour the cream and chocolate ganache over the cake using a palette knife to smooth across the cake and round the sides
5. Leave to set and then serve