

JULIA S CHILD 3 CHOCOLATES QUEEN OF SHEBA (REINE DE SABA)

The Recipe

<https://www.cuisinedaubery.com/recipe/queen-of-sheba/>

Julia's Child 3 Chocolates Queen of Sheba (reine de saba)

Chef: Julia Child

Skill: Experienced Level

Cuisine: French Cuisine

Courses: Dessert, Cake, Chocolate Cake,

Ingredients

For a 8.66" (or 8 21/32" or 22 cm) in diameter cake, for 10 servings

1/4 lbs Dark Chocolate (113 grams)

2 Tablespoons Coffee (30 grams)

1/2 Cup Butter (113 grams)

1/2 Cup Sugar (135 grams)

1/2 Cup Almond Flour (38 grams)

1/4 teaspoon of Almond Extract

3 Eggs

3 Eggs 1/3 Cup or 150 grams

2 teaspoons Sugar (12 grams)

1/2 Cup Flour (64 grams)

1/2 teaspoon Baking Powder (2 grams)

*Ganache

11 oz Dark Chocolate (300 grams)

2/3 Cup Cream (150 grams)

11 oz White Chocolate (300 grams)

1/2 Cup Cream (100 grams)

11 oz Dulcey Chocolate (300 grams)

1/2 Cup Cream (120 grams)

*Side Ganache

7 oz Dark Chocolate (200 grams)

1/4 Cup Cream (60 grams)

*Decoration

3 Tablespoons Crushed Almonds (32 grams)

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1/2 Cup Sugar (120 grams)

For a 7.08" (or 7 3/32" or 18 cm) in diameter cake, for 7 servings

3 oz Dark Chocolate (75.6 grams)

1 Tablespoon Coffee (20 grams)

1/3 Cup Butter (75.6 grams)

1/2 Cup Sugar (90.3 grams)

1/4 Cup Almond Flour (25.4 grams)

0.1 teaspoon of Almond Extract

2 Eggs

2 Eggs 1/4 Cup or 100 grams

1 teaspoon Sugar (8 grams)

1/3 Cup Flour (42.8 grams)

1/2 teaspoon Baking Powder (1.3 grams)

*Ganache

7 oz Dark Chocolate (200.8 grams)

1/2 Cup Cream (100.4 grams)

7 oz White Chocolate (200.8 grams)

1/3 Cup Cream (66.9 grams)

7 oz Dulcey Chocolate (200.8 grams)

1/3 Cup Cream (80.3 grams)

*Side Ganache

1/4 lbs Dark Chocolate (133.8 grams)

3 Tablespoons Cream (40.1 grams)

*Decoration

2 Tablespoons Crushed Almonds (21.4 grams)

1/3 Cup Sugar (80.3 grams)

For a 10.23" (or 10 15/64" or 26 cm) in diameter cake, for 14 servings

5 oz Dark Chocolate (157.8 grams)

3 Tablespoons Coffee (41.9 grams)

2/3 Cup Butter (157.8 grams)

3/4 Cup Sugar (188.5 grams)

1/2 Cup Almond Flour (53 grams)

0.3 teaspoon of Almond Extract

4.1 Eggs

4.1 Eggs 1/2 Cup or 204 grams

1 Tablespoon Sugar (16.7 grams)

2/3 Cup Flour (89.3 grams)

1 teaspoon Baking Powder (2.7 grams)

*Ganache

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- 1 lbs 15 oz Dark Chocolate (419 grams)
- 1 Cup Cream (209.5 grams)
- 1 lbs 15 oz White Chocolate (419 grams)
- 2/3 Cup Cream (139.6 grams)
- 1 lbs 15 oz Dulcey Chocolate (419 grams)
- 3/4 Cup Cream (167.6 grams)
- *Side Ganache
 - 10 oz Dark Chocolate (279.3 grams)
 - 1/3 Cup Cream (83.8 grams)
- *Decoration
 - 1/4 Cup Crushed Almonds (44.6 grams)
 - 3/4 Cup Sugar (167.6 grams)

Steps

1. For the Dark Chocolate (1/4 lbs or 113 g), I recommend a quality chocolate, with 70% grade minimum. If you can, take a good brand like Valrhona.
2. If you live in the Los Angeles area, you may find professional grade chocolate, like Valrhona at Surfás (close to downtown), Jane Cake Supplies (La Cañada), or Nicole Market (South Pasadena)
 - Nicole's market
 - 921 Meridian Avenue
 - South Pasadena, CA 91030
 - USA
 - Jane's Cake & Chocolate Supply
 - 645 Foothill Blvd
 - La Cañada Flintridge, CA 91011
 - USA
3. Melt the Dark Chocolate (1/4 lbs or 113 g) with the Coffee (2 Tablespoons or 30 g) in a double-boiler
4. Stir until the chocolate is fully melted
5. Set aside, to let cool slightly
6. For the next steps, you may mix everything "manually" with a spatula, or with the stand mixer (like a Kitchen Aid appliance), using the 'paddle', or with a electric beater
7. In a bowl, cream the Sugar (1/2 Cup or 135 g) and the Butter (1/2 Cup or 113 g), for several
TXT_MINUTS
8. Separate the Eggs (3) (whites and yolks)
9. In a bowl, beat in the Egg Yolks
10. Add in the Almond Flour (1/2 Cup or 38 g) and the Almond Extract (1/4 teaspoon) and mix

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11. With a rubber spatula, blend in the melted chocolate
12. In a separate bowl, beat the egg whites until soft peaks are formed
13. When the whites are fluffy, add in the Sugar (2 teaspoons or 12 g) and continue beating the whites
14. We now have 3 bowls : The melted chocolate, the flour, the beaten egg whites
15. Mix in 1/3 of the beaten whites to lighten the mixture
16. The, delicately fold in the second 1/3 of the beaten whites
17. Using a rubber spatula or a wire whip, gently fold the batter without whisking
18. Sift the Flour (1/2 Cup or 64 g) and the Baking Powder (1/2 teaspoon or 2 g)
19. Gently fold
20. Alternate by adding 1/3 of the beaten egg whites
21. and gently fold in
22. The batter you get must be fluffy

The cake pan

23. For the cake pan, use a metal or glass mold, 7.87" (or 7 7/8" or 20 cm) in diameter
24. Butter and flour the cake pan, or use a Cooking spray
25. Turn the batter into the greased cake pan, and spread the batter with an offset Icing Spatula

Baking

26. Bake in preheated oven at 340 F / 170 C for 20/25 minutes
27. Allow the cake to cool in the pan for 10 minutes, then run a knife around the edge and transfer to a cooling rack

The ganache

28. Place in 3 different bowls : the Dark Chocolate (11 oz or 300 g), the White Chocolate (11 oz or 300 g) and the Dulcey Chocolate (11 oz or 300 g)
29. The DULCEY chocolate is a "blond" chocolate, from the brand VALRHONA. You may find it in specialty stores (Los Angeles: Jane's Cake Supplies, or Nicole Market). You may replace 2 ways :
1- melt some white chocolate and add some "blond" food coloring
2- bake at very low temperature white chocolate. After a while, the white chocolate turns into Dulcey
30. Bring to a boil the Cream (1/2 Cup or 120 g)
31. Pour on the Dulcey Chocolate (11 oz or 300 g), let it melt without stirring for 5 minutes
32. Then start stirring
33. You may mix with an immersion blender (sometimes called 'hand blender')
34. Pour onto a tray with a silicone mat or with a parchment paper
35. Freeze
36. Proceed the same way for the other ganaches : the White Chocolate (11 oz or 300 g) with the Cream (1/2 Cup or 100 g), and the Dark Chocolate (11 oz or 300 g) with the Cream (2/3 Cup or 150 g)
37. Freeze
38. After 1 hour, take the trays out of the freezer

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39. Wait so that the ganaches become softer
40. Slice long stripes in each ganache, approx. 0.78" (or 25/32" or 2 cm) in width
41. Transfer the stripes onto a new pan with a silicone mat or with a parchment paper
42. Alternate : Dark, Dulcey and white ganaches
43. To make sure the stripes are parallel, push them with a tray
44. Each time you add a strip, squeeze them gently so you leave no gap
45. Refrigerate (the ganaches melt quite fast)

Assembling

46. You need to use a pastry ring, 0.78" (or 25/32" or 2 cm) larger than the cake
47. If your cake is 7.87" (or 7 7/8" or 20 cm) in diameter, take a ring that is 8.66" (or 8 21/32" or 22 cm) in diameter
48. Once the ganache softens at room temperature, press the ring onto the ganache
49. Take the unused chocolate (around the ring), microwave it (to melt), and spread on one side of the cake
50. Place the cake onto the "stripes" - the side with the melted chocolate should touch the stripes (the melted chocolate acts as a glue)
51. You may use an acetate film
52. For the "side ganache", simply microwave a bowl with the Dark Chocolate (7 oz or 200 g) and the Cream (1/4 Cup or 60 g)
53. Stir, and pour on the side of the cake (between the cake and the ring)
54. Freeze for at least 1 hour
55. Take out of the fridge and remove the ring
56. Place on a cake stand

The almond candies

57. For the almond candies, I am placing in a silicone mold with large square cavities the Crushed Almonds (3 Tablespoons or 32 g)
58. Make a caramel by melting in a saucepan the Sugar (1/2 Cup or 120 g)
59. Pour the hot caramel and wait that it sets