

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 7.87" (or 7 7/8" or 20 cm) in diameter cake

***Cake**

6 oz Dark Chocolate (160 grams)

2 Tablespoons Coffee (30 grams)

1/2 Cup Butter (113 grams)

1/2 Cup Sugar (100 grams)

1/2 Cup Almond Flour (38 grams)

1/4 teaspoon of Almond Extract

3 Eggs 1/3 Cup or 150 grams

2 teaspoons Sugar (12 grams)

1/2 Cup Flour (64 grams)

1 teaspoon Baking Powder (6 grams) Not in the original recipe

***Chocolate Icing**

3 oz Dark Chocolate (80 grams)

2 tablespoons of Coffee

1/3 Cup Butter (85 grams)

some Sliced Almonds

For a 9.44" (or 9 29/64" or 24 cm) in diameter cake

***Cake**

1/2lbs Dark Chocolate (230.4 grams)

3 Tablespoons Coffee (43.1 grams)

3/4 Cup Butter (162.7 grams)

2/3 Cup Sugar (144 grams)

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1/2 Cup Almond Flour (54.7 grams)
0.3 teaspoon of Almond Extract
4.3 Eggs 1/2 Cup or 215 grams
1 Tablespoon Sugar (17.2 grams)
2/3 Cup Flour (92.1 grams)
2 teaspoons Baking Powder (8.6 grams) Not in the original recipe
*Chocolate Icing
1/4 lbs Dark Chocolate (115.2 grams)
2.8 tablespoons of Coffee
1/2 Cup Butter (122.4 grams)
some Sliced Almonds

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

***Cake**

7 oz Dark Chocolate (193.6 grams)
3 Tablespoons Coffee (36.3 grams)
1/2 Cup Butter (136.7 grams)
1/2 Cup Sugar (121 grams)
1/2 Cup Almond Flour (45.9 grams)
0.3 teaspoon of Almond Extract
3.6 Eggs 1/2 Cup or 180 grams
1 Tablespoon Sugar (14.5 grams)
1/2 Cup Flour (77.4 grams)
1 teaspoon Baking Powder (7.2 grams) Not in the original recipe

***Chocolate Icing**

1/4 lbs Dark Chocolate (96.8 grams)
2.4 tablespoons of Coffee
1/2 Cup Butter (102.8 grams)
some Sliced Almonds

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

***Cake**

1/4 lbs Dark Chocolate (129.6 grams)
2 Tablespoons Coffee (24.3 grams)
1/2 Cup Butter (91.5 grams)
1/3 Cup Sugar (81 grams)
1/3 Cup Almond Flour (30.7 grams)
0.2 teaspoon of Almond Extract
2.4 Eggs 1/3 Cup or 120 grams
2 teaspoons Sugar (9.7 grams)
1/3 Cup Flour (51.8 grams)

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1 teaspoon Baking Powder (4.8 grams) Not in the original recipe

*Chocolate Icing

2 oz Dark Chocolate (64.8 grams)

1.6 tablespoons of Coffee

1/3 Cup Butter (68.8 grams)

some Sliced Almonds

Steps

Prepping work

1. Prep the Butter (1/2 Cup or 113 g) : let soften at room temperature
2. Butter and flour your pan mold
3. Keep in the freezer
4. Separate the Eggs (3) and place the blancs in a mixing bowl, to bring them to room temperature
5. For the Dark Chocolate (6 oz or 160 g), I recommend a quality chocolate, with 70% grade minimum. If you can, take a professional grade brand like Valrhona or Cacao Barry.
6. If you live in the Los Angeles area, you may find professional grade chocolate, like Valrhona at Surfas (west side), 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

7. Melt the Dark Chocolate (6 oz or 160 g) with the Coffee (2 Tablespoons or 30 g) in a double-boiler and let the chocolate melt
8. Stir until the chocolate is fully melted
9. Set aside, to let cool slightly
10. Make sure that the water from the doubleboiler does not fall into the chocolate !
11. 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
12. In a bowl, cream the Sugar (1/2 Cup or 100 g) and the Butter (1/2 Cup or 113 g) (softened)
13. In a bowl, beat in the Egg Yolks
14. Add in the Almond Flour (1/2 Cup or 38 g) and the Almond Extract (1/4 teaspoon) and mix
15. With a rubber spatula, blend in the melted Dark Chocolate
16. In a separate bowl, beat the egg whites until soft peaks are formed

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17. When the whites start frothing, add in the Sugar (2 teaspoons or 12 g) and continue beating the whites
18. Mix in 1/3 of the beaten egg whites to lighten the mixture
19. The, delicately fold in the second 1/3 of the beaten whites
20. Using a rubber spatula, gently fold the batter without whisking
21. Sift the Flour (1/2 Cup or 64 g) and the Baking Powder (1 teaspoon or 6 g)
22. Gently fold
23. Alternate by adding 1/3 of the beaten egg whites
24. and gently fold in
25. The batter you get must be fluffy
26. Turn the batter into the greased cake pan, and spread the batter with an offset Icing Spatula

Baking

27. Bake in preheated oven at 340 F / 170 C for 25 minutes
28. Do not open the oven while the cake is baking!
29. Allow the cake to cool in the pan for 2 minutes, then run a knife around the edge
30. Transfer to a cooling rack

The Chocolate Icing

31. In a double boiler, melt the Dark Chocolate (3 oz or 80 g) and the Coffee (2 tablespoons)
32. Once melted, remove from the double boiler, add in the Butter (1/3 Cup or 85 g), and stir until it is melted
33. The icing is too liquid. Using a cold bowl of iced water, beat the icing over the ice bath, until it thickens

Simple Icing (Method #1)

34. First method, just ice the cake with a offset Icing Spatula
 35. Press Sliced Almonds onto the icing
- Here's the result with icing "method #1" :

Stylish Icing (Method #2)

36. Another option is to use a silicon mat "embosser", which I call the method #2 (my favorite)
37. Spread the icing on the embosser silicone mat
38. Press the cake onto it
39. Freeze
40. Once frozen, remove the silicon mat
41. Ice the sides of the cake, and press Sliced Almonds