

QUEEN OF SHEBA

(adapted from [Alice Medrich's Craftsy class](#))

for the cake:

6 ounces bittersweet chocolate
10 tablespoons (5 ounces) unsalted butter, cut into pieces
2 tablespoons brandy
1/8 teaspoons salt
2.5 ounces hazelnut flour
2 tablespoons all-purpose flour
4 large eggs, separated and at room temperature
3/4 cup (5.25 ounces) sugar, divided
pinch of cream of tartar

for the glaze:

6 ounces bittersweet or semisweet chocolate cut into pieces
8 tablespoons (4 ounces) unsalted butter, coarsely chopped
1 tablespoon light corn syrup
1 ounce white chocolate, finely chopped (for marbling)
1 ounce milk chocolate, finely chopped (for marbling)

Make the cake. Heat oven to 375 degrees. Line an 8-inch springform pan with a circle of parchment paper. Leave the sides of the pan ungreased.

Melt the chocolate and butter gently over simmering water or in the microwave. Stir in the brandy and salt. Set aside. Mix the hazelnut flour and the all-purpose flour in a bowl until well combined.

In a large bowl, whisk egg yolks with 1/2 cup of the sugar until well blended. Stir in chocolate mixture, reserve at room temperature while you prepare the meringue.

Beat egg whites and cream of tartar at medium speed until soft peaks form, then sprinkle in the remaining 1/4 cup sugar, beating at high-speed until peaks are stiff. Sprinkle the hazelnut/flour mixture over the chocolate batter and scoop about one quarter of the egg whites on top. Fold with a large rubber spatula until partially blended. Scrape the remaining egg whites into the bowl and fold them in. Turn the batter into the prepared pan and level it gently.

Bake for about 30 minutes, or until a toothpick inserted about 1. inches from the edge emerges almost clean but a toothpick inserted in the center is still moist and gooey. Set the pan on a rack to cool. Release the sides of the pan (or push up on the removable bottom) and invert the torte so that the bottom becomes the top, then remove the pan bottom and paper liner. If the torte is still uneven or appears slightly sunken in the center, level it by pressing the top firmly with the bottom of the empty cake pan. It must be at room temperature before you apply the crumb coat.

Make the glaze. Place the chocolate, butter, and corn syrup in a medium heatproof bowl. Set the bowl in the skillet of water over low heat, stirring frequently until completely melted and smooth. Stir mixture gently with a spatula or a wooden spoon until completely smooth; do not whisk or beat. Cool glaze, without stirring, until nearly set and the consistency of easily spreadable frosting. You will use about 1/4 of the mixture to do a fine coating all over the cooled cake (the crumb coat). Place the cake for 10 minutes in the fridge, while you warm up the remaining of the glaze to about 90 F. At this point, melt both the white and milk chocolate and set them aside.

Place the cake on a turntable. Pour all of glaze in the center of the top of the cake. Working quickly, and rotating the turntable, use just 2 or 3 spatula strokes to spread the glaze over the top of the torte so that it runs down over all sides. Use the spatula to scoop up excess glaze and touch it to any bare spots on the sides of the cake. Immediately, while the glaze is still fluid, drizzle the white and milk chocolates randomly in an overlapping “scribble” all over the top of the torte. You can use a toothpick or needle for additional effect.

Remove it to a rack to dry at room temperature. Glaze will set in 10-20 minutes. Store and serve at room temperature, this cake is best if never refrigerated.