

GATEAU NANCY

14 ounces semi-sweet chocolate, crumbled

7 ounces sweet butter

2 tablespoons Grand Marnier

1 teaspoon vanilla

1 tablespoon almond powder

10 egg yolks

10 egg whites

1½ cups sugar

Powdered sugar for garnish

Creme Anglaise

Put chocolate, butter, Grand Marnier, vanilla and almond powder in a bowl; melt over simmering water, then remove from heat as soon as melted and whip lightly. Whip egg yolks with ¾ cup of the sugar until

they form a ribbon, about 5 to 7 minutes. Blend into chocolate mixture with a spatula. Whip the egg whites vigorously, then add the remaining ¾ cup of sugar slowly, whipping until lightly firm. Fold into the chocolate mixture, blending lightly, as for a souffle.

Use two molds (cake tins) 10 inches in diameter and 2 inches deep. Butter and flour the molds, using a round of parchment paper on the bottom of each. Put half mixture in each mold and bake in a preheated 275° oven for 1 hour and 20 minutes. Unmold and cool on racks. Sprinkle with powdered sugar and serve with Creme Anglaise.

CREME ANGLAISE

1½ cups milk

1-inch piece vanilla bean, split

3 egg yolks

⅓ cup sugar

Heat milk, with the vanilla bean in it, to scalding. Allow to cool for 10 minutes; remove vanilla bean. Beat egg yolks with sugar and gradually add hot milk, whisking constantly. Cook in the top of a double boiler, over hot water, stirring constantly until it coats the back of a wooden spoon. Cool over ice water.