

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 $\frac{3}{4}$ 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 $\frac{1}{4}$ cup of sugar slowly, whipping until lightly firm. Fold into the chocolate mixture, blending lightly, as for a soufflé.

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
 $\frac{1}{3}$ 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.