

GATEAU ROYALE

(based on [*Il etait une fois la patisserie*](#) and [*Rock the Bretzel*](#))

for the chocolate genoise:

(makes a 9 x 13 cake, you will use only part of it)

70 g butter, melted, warm

90 g cake flour

45 g cocoa powder

6 eggs

200 g sugar

1 tsp vanilla paste

for the pate praline:

125 g hazelnuts

125 g almonds

160 g sugar

5 mL water

for the filling:

40 g milk chocolate

160 g pate praline

80 g Gavottes cookies (or rice Krispies)

for the mousse:

115 g egg yolks (about 6)

100 g syrup (35 mL water + 70 g sugar)

200 g chocolate

400 g heavy cream

for the pouring ganache:

227g chocolate (at least 60% cocoa)

170g heavy cream

28g light corn syrup

Make the genoise. Heat the oven to 350 degrees F. Butter a 9 x 13 inch pan and line the bottom with parchment paper. Sift the flour with the salt and cocoa powder. In a heatproof bowl whisk together the eggs and sugar. Place the bowl over a saucepan of simmering water. Whisking constantly, heat the eggs and sugar until warm to the touch, and the sugar feels dissolved if you test it with your finger.

Remove from heat and transfer the mixture to the bowl of your electric mixer, fitted with the whisk attachment.

Beat on high-speed until the egg mixture has cooled, and tripled in volume. It will fall like a ribbon from the beater, and form a distinct pattern on the surface when it drops. Beat in the vanilla extract. Add the flour-cocoa mixture in three increments, mixing gently by folding. Remove about half a cup of batter and mix with the hot butter. Pour that back into the cake batter and mix gently.

Pour on the prepared pan and smooth the surface with an offset spatula. Do not be aggressive, the batter is delicate and the air you beat into it is all that will lift the cake. Bake for 18 to 20 minutes.

Cool completely before inverting and moving on with the recipe.

Make the pate noisette. Start by placing water and sugar in a skillet or a large saucepan. Heat up to 240 F. Add the hazelnuts and almonds. Gradually, they will be covered with a white film, that looks like sand. Cook until the sugar re-dissolves and caramelizes, stirring gently often. Pour the mixture on a sheet of parchment paper and let cool completely. If you have a Vitamix, use it to process the praline, in about 5 minutes you should have a very nice, flowing paste. Reserve. You will not use the full amount for the cake.

Cut the sheet of cake to form an 8-inch circle. Freeze the trimmings for other uses. Center it inside a 9-inch cake pan with removable bottom and tall sides. To make removal easier, place a sheet of acetate film all around the inside of the pan.

Make the praline filling: melt the milk chocolate and allow it to cool slightly. Add to 160g of pate praline, mix well. Crush the required amount of Gavottes or rice crispies and add to the mixture. Immediately spread it over the cake, bringing it to the edges in a layer as uniform as possible. Work fast because the mixture will get harder to spread as it cools.

Make the chocolate mousse. Place the cream in the bowl of a Kitchen Aid and place it in a cool place for at least 30 minutes. Beat until firm. Transfer to a bowl and keep in the fridge. Wash the Kitchen Aid bowl,

you will use it to whip the egg yolks. Melt the chocolate in a bain-marie. Reserve. Heat the sugar with the water in a saucepan.

When the mixture reaches 230 F, start whipping the yolks in the mixer. When the mixture reaches 240 ° C, pour it on the yolks while continuing to whip. Continue to beat until completely cool. The mixture should be clear and form a ribbon. Delicately stir in the melted chocolate. Your mousse is now ready.

Spread the mousse all over the cake, making sure it completely covers the space between the cake and the wall of the pan. Add all the mousse to the top of the cake, forming a thick smooth layer that will almost reach the top of the pan. Smooth the surface with an offset spatula, cover with plastic wrap and freeze for at least 6 hours, preferably overnight.

Prepare the icing. Cut the chocolate in small pieces, pour the almost boiling cream on top, wait a couple of minutes and gently mix. Add the corn syrup. Cool until it is around body temperature, and working very fast, in a single movement, pour it over the still frozen cake. Once the icing sets, decorate with white chocolate drizzle, or in any other way you envision.

Keep in the fridge until serving time. Slice using a knife moist with warm water, cleaning it after each cut.