

# Gateau au Chocolat Amer (Bittersweet Chocolate Cake)

Serves 10 to 12 (or numerous “tres petit” portions)

## Génoise Cake

5 eggs  
3/4 cup sugar  
2/3 cup all-purpose flour  
1/2 cup Dutch-processed cocoa  
1 tsp. baking powder  
3 Tbsp. melted, unsalted butter

## Sugar Syrup

1/3 cup sugar  
1/3 cup water  
2 Tbsp. dark rum

## Chocolate Mousse Filling

6 oz. semisweet chocolate  
2 oz. bitter chocolate  
5 1/2 Tbsp. unsalted butter  
5 eggs, separated  
1 cup heavy cream

## Glaze

4 oz. semisweet chocolate  
2 oz. bitter chocolate  
3/4 cup heavy cream

To make the Génoise Cake: Preheat oven to 350° F. Butter and flour a 9 x 2-inch round baking pan. Place the eggs and the sugar in a double boiler over simmering water and stir until they are warm and sugar is dissolved. Remove from heat. Beat on high speed with electric mixer until pale and thick, about 10 minutes.

Sift flour, cocoa and baking powder together. Fold gradually into egg mixture. Carefully fold in melted butter. Spread evenly in pan and tap pan on hard surface to remove air bubbles. Bake for 30 minutes, until a wooden pick inserted into center of cake comes out clean. Cool on rack for 10 minutes. Unmold cake and cool completely.

To make the Sugar Syrup: Place the sugar and water in a small saucepan and bring to a boil, stirring occasionally. Cool, and stir in rum.

To make the Chocolate Mousse Filling: Place both chocolates and butter in a double boiler over simmering water and stir until melted. Beat chocolate mixture gradually into the egg yolks. In a separate bowl, beat the egg whites until soft peaks form, then carefully fold into chocolate mixture. In a separate bowl, whip the cream until soft peaks form; fold into chocolate mixture. Chill mousse at least 1 hour before filling cake.

To make the Glaze: Melt both chocolates and heavy cream together in a saucepan over low heat, stirring often until thick and smooth. The glaze coats the cake best when lukewarm and not hot.

To assemble: Slice the cake into 2 thinner rounds (i.e., divide the cake in two, horizontally). Brush each round with the sugar syrup. Place the bottom round on a flat plate.\* Fill and frost cake layers with mousse. Chill 30 minutes. Smooth the top with a spatula dipped in hot water. Pour the warm glaze over the cake, letting it drip over sides. Chill cake until ready to serve.

\* In the alternative; place the cake on a 9-inch round of cardboard and place on a rack. After chilling and smoothing the top as described above, place the cake and rack on a cookie sheet. Then pour the warm glaze over the cake, letting it completely coat the top and sides of cake with the excess glaze dripping onto the cooking sheet.