

The Opera



Serves :

6



Prep :

2h



Rest :

Freezing : 5 min.
Refrigeration : 1h30



Cook :

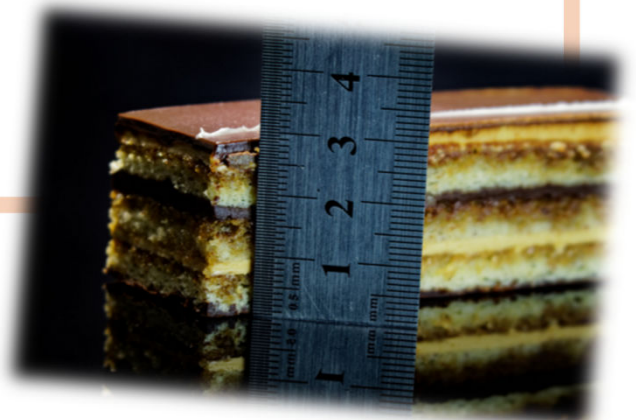
Temperature : 446°F
Time : 4-5 min.

Special equipment

- Genoise sponge mat 10 mm - 30x40 cm
- Sole fillet knife
- Baking paper sheet 30x40cm
- Acetate sheet
- Food wrap film

List of recipes

- ✓ Coffee syrup
- ✓ Joconde sponge cake
- ✓ Dark chocolate ganache
- ✓ Coffee buttercream
- ✓ Chablon (chocolate coating)
- ✓ Chocolate glaze



Steps

- ☞ **Making the coffee syrup** Page **3**
Store at room temperature
- ☞ **Making the joconde sponge** Page **3**
Bake for 4-5 minutes at 230°C/446°F
- ☞ **Making the chocolate ganache** Page **4**
Store at room temperature, covered with plastic wrap
- ☞ **Making the coffee buttercream** Page **4**
Store in the refrigerator
- ☞ **Making the chablon** Page **5**
Store at room temperature
- ☞ **Making the glaze** Page **5**
Temperature for use between 30 and 35°C (86-95°F)
- ☞ **Assembly** Page **6**
- ☞ **Cutting** Page **6**
- ☞ **Decoration** Page **5**

Ingredients

- ☑ 90 g ~ Intense espresso coffee
- ☑ 1 sachet of instant coffee (optional)
- ☑ 70 g ~ Superfine sugar

Coffee syrup

- In a saucepan, bring to a boil over medium heat :
 - 90g of espresso coffee
 - 70g of sugar.
- Reserve the resulting syrup at room temperature.



Ingredients

- ☑ 65 g ~ Powdered sugar
- ☑ 95 g ~ Almond powder
- ☑ 120 g ~ Whole eggs (x3)
- ☑ 25 g ~ Pastry flour
- ☑ 80 g ~ Egg whites (x2)
- ☑ 1 g ~ Fine salt
- ☑ 35 g ~ Superfine sugar

The Joconde sponge cake

- In a bowl, beat 3 whole eggs and take 120 g.
- Preheat the oven to 230°C/446°F.
- In a mixing bowl, mix 65 g of powdered sugar and 95 g of almond powder.
- Add the eggs in three times and whisk vigorously (or use an electric mixer) until the mixture turns pale and thick.
- Whip 2 egg whites (80 g) into stiff peaks with 35 g of sugar added in 2 times.
- When the whites are at a "bird beak" stage, gently add a bit of the first mixture to create a pre-mix.
- Add 25 g of flour gently and mix.
- Pour the mixture back into the rest of the egg whites and gently mix with a spatula.
- Place a baking sheet in the sponge cake mold (30 x 40 cm).
- Spread the mixture to a thickness of 5 mm (some mixture will be left).
- Tap the baking sheet to smooth the mixture.
- Bake in a convection oven at 230°C/446°F for 4-5 minutes. The sponge cake should be golden and just set. Do not remove the baking sheet.
- Cut three strips of sponge cake measuring 12 cm wide and 30 cm high. Keep the baking sheet attached to the sponge cake.



Ingredients

- ☑ 80 g ~ Whipping cream (30% fat)
- ☑ 8 g ~ Honey
- ☑ 70 g ~ Dark chocolate (70%)
- ☑ 15 g ~ Butter

Dark chocolate ganache

- In a saucepan, bring 82g of whipping cream and 8g of honey to a boil.
- Since the amounts are small, remove from heat and pour 70g of chocolate and 15g of butter directly into the saucepan to create the emulsion.
- Mix with a spatula until a smooth and shiny ganache is obtained.
- Cover with plastic wrap in contact with the surface and reserve in a bowl at room temperature.



Ingredients

- ☑ 75 g ~ Superfine sugar
- ☑ 20 g ~ Water
- ☑ 45 g ~ Whole egg (x1)
- ☑ 145 g ~ Softened butter
- ☑ 8 g ~ Coffee extract
- ☑ 3 g ~ Liquid caramel
- ☑ ½ ~ Vanilla bean

Buttercream- Coffee

- In a glass, beat 1 whole egg.
- Take 45g of the egg and pour it into the bowl of a stand mixer.
- In a saucepan, pour 20g of water and 75g of sugar.
- Boil over medium heat. When the first large bubbles appear, start whisking the egg.
- 30 seconds after the first large bubbles appear, pour the syrup in a thin stream, on low speed.
- Increase the speed to maximum until completely cooled to obtain a frothy preparation. This is what we call a "pâte à bombe".
- Add 145g of softened butter in 3 times to the pâte à bombe and whisk vigorously to obtain a smooth mixture: the buttercream. If the mixture becomes granular, continue whisking until it becomes smooth.
- Add 1 tablespoon of coffee extract and 1 teaspoon of liquid caramel, then whisk one last time.
- Reserve in the refrigerator.



Ingredients

- ☑ 50 g ~ Dark chocolate (70%)
- ☑ 10 g ~ Grapeseed oil

The chocolate layer

- Melt in the microwave for 1 minute at 600w:
 - 50g of dark chocolate and
 - 10g of grapeseed oil.
- Mix and reserve at room temperature.

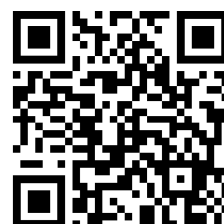


Ingredients

- ☑ 100 g ~ Dark chocolate (70%)
- ☑ 22 g ~ Coconut oil
- ☑ 13 g ~ Grapeseed oil

The chocolate glaze

- Melt in the microwave for 1 minute at 600w:
 - 100g of dark chocolate,
 - 22g of coconut oil,
 - 13g of grapeseed oil.
- As soon as the mixture is homogeneous, reserve it.
Its application temperature is between 30 and 35 °C /86-95°F



Ingredients

- ☑ 30 g ~ White chocolate

The decoration

- Melt 30g of white chocolate (tempering is unnecessary).
- Spread a thin strip of about 15 cm.
- Dip the back of the sole fillet knife blade in the chocolate (along its entire length).
- Then gently place the back of the blade on the slices of the Opera. This will create a nice white line along the entire length of the slices.



Assembly

We will assemble the cake upside down without a frame.

- Soak the 3 strips of joconde biscuit with coffee syrup generously.
- On the back of a baking tray, place a guitar sheet on which you have drawn a rectangle of 12 cm by 28 cm. Tape it to the tray.
- On the guitar sheet, using a spatula, spread a layer of 120 g of buttercream filling the drawn rectangle. It is essential to be as even as possible.
- Place one side of the soaked biscuit on the layer of buttercream. Remove the baking paper.
- Spread 100 g of soft ganache to cover the biscuit. Smooth with the spatula.
- Freeze for 5 minutes.
- Place the second soaked biscuit on top of the ganache. Remove the paper.
- Spread another layer of buttercream (100g). Smooth.
- Place the third biscuit, still soaked side up, on the cream.
- Remove the last paper.
- Apply a very thin layer of chocolate chablon on the biscuit.
- Chill in the fridge for 30 minutes or 10 minutes in the freezer.
- Once cooled, remove the tape from the guitar sheet and cover the cake with a sheet of baking paper and another tray.
- Flip the cake over.
- Carefully remove the guitar sheet.
- If necessary, warm up the chocolate glaze between 30 and 35°C/86-95°F.
- Pour the glaze over the cake, use a spatula to try to achieve a thin layer and tap the tray on the countertop to flatten the glaze.
- Chill in the fridge for at least 1 hour.
- Once set, trim the edges with a sole fillet knife (large and thin blade). After trimming each edge, rinse the knife with hot water and wipe it dry.
- Cut into portions of 12 cm by 4 cm..



Tips

❖ **A big thanks to Bruno Ciret for the explanations and the recipe!**

Don't hesitate to follow his Instagram account "brunoferrandiparis"

❖ **The challenge is to make an opera cake that is no more than 2.5 cm thick!**