



Opera Cake

A classic French style cake that is both elegant and indulgent, showcasing layers of almond sponge cake, coffee buttercream and luscious chocolate ganache. Treat yourself to a slice of pure indulgence!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE CAKE	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
Almond Meal	0.200kg
FRENCH BUTTER CREAM	
Egg Yolks	0.180kg
Sugar	0.500kg
Water	0.120kg
Butter	0.600kg
Instant Coffee	0.010kg
COFFEE SYRUP	
Water	0.150kg
Sugar	0.200kg
Instant Coffee	0.010kg
GANACHE	
Dark Chocolate	0.400kg



INGREDIENTS	WEIGHT (KG OR L)
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Cream	0.200kg
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OPERA GLAZE	
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Dark Chocolate	0.420kg
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Vegetable Oil	0.075kg
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PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg

METHOD

CAKE

1. Combine all ingredients in a bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 8 minutes.
4. Whisk on low speed for 2 minutes.
5. Deposit into paper lined 1.5 sponge roll trays.
6. Bake at 200°C until baked through.
7. Transfer to wire rack to cool.

FRENCH BUTTERCREAM

1. Using a whisk, mix egg yolks on high speed until thick and pale.



2. In a saucepan, bring the sugar and water to a boil, stirring to dissolve sugar.
3. Leave to boil until the syrup reaches 115°C.
4. As soon as the mix reaches 115°C, slowly pour the sugar syrup into the beaten egg yolks, whisking on low speed.
5. Continue to beat the mixture until it is completely cool.
6. Add the butter into the mix in 1/3 increments, whisk on low speed until combined.
7. Dissolve the instant coffee in a small amount of water and whisk on low speed for 1 minute.
8. Note: If mixture is too soft, put it in the fridge to firm up before use.

COFFEE SYRUP

1. Place all ingredients in a saucepan and bring to a boil, stirring to dissolve sugar.

GANACHE

1. Heat cream to boiling point.
2. Remove from heat and add dark chocolate.
3. Mix until smooth.
4. Allow ganache to cool to a spreadable consistency.

OPERA GLAZE

1. Gently melt the dark chocolate in a bowl sitting over a pot of simmering water.
2. Stir in the vegetable oil and allow to cool slightly before use.

ASSEMBLY

1. Cut the full-size sponge sheet in half. Including the other half tray, this will give you 3 equal size sponge sheets.



2. Spread a thin layer of ganache onto the base of one sponge and place in chiller to set.
3. Remove from the chiller and place ganache side down. Brush top of sponge with coffee syrup.
4. Evenly spread a layer of French buttercream.
5. Place a second sponge layer on top, brush with coffee syrup and spread with a layer of ganache.
6. Place the third layer of sponge on top, brush with coffee syrup and spread a layer of buttercream.
7. Smooth the top to ensure it is even. Refrigerate or place in freezer to ensure the cake is quite firm.
8. Pour the warm opera glaze over the cold cake. Smooth the glaze with a palette knife.
9. Chill until set. Trim the outside edges and cut into desired size pieces.