



CAKE, SPONGE & MUFFIN, SWEET GOODS

## 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
Cream	0.200kg

##### OPERA GLAZE

Dark Chocolate	0.420kg
Vegetable Oil	0.075kg

### METHOD

#### CAKE



**MAURI™**  
Baking better together



#### STEP 1

Combine all ingredients in a bowl.

#### STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

#### STEP 3

Whisk on high speed for 8 minutes.

#### STEP 4

Whisk on low speed for 2 minutes.

#### STEP 5

Deposit into paper lined 1.5 sponge roll trays.

#### STEP 6

Bake at 200°C until baked through.

#### STEP 7

Transfer to wire rack to cool.

#### FRENCH BUTTERCREAM

##### STEP 1

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

##### STEP 2

In a saucepan, bring the sugar and water to a boil, stirring to dissolve sugar.

##### STEP 3

Leave to boil until the syrup reaches 115°C.

##### STEP 4

As soon as the mix reaches 115°C, slowly pour the sugar syrup into the beaten egg yolks, whisking on low speed.

##### STEP 5

Continue to beat the mixture until it is completely cool.

##### STEP 6

Add the butter into the mix in 1/3 increments, whisk on low speed until combined.

##### STEP 7

Dissolve the instant coffee in a small amount of water and whisk on low speed for 1 minute.



Note: If mixture is too soft, put it in the fridge to firm up before use.

#### COFFEE SYRUP

##### STEP 1

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

#### GANACHE

##### STEP 1

Heat cream to boiling point.

##### STEP 2

Remove from heat and add dark chocolate.

##### STEP 3

Mix until smooth.

##### STEP 4

Allow ganache to cool to a spreadable consistency.

#### OPERA GLAZE

##### STEP 1

Gently melt the dark chocolate in a bowl sitting over a pot of simmering water.

##### STEP 2

Stir in the vegetable oil and allow to cool slightly before use.

#### ASSEMBLY

##### STEP 1

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

##### STEP 2

Spread a thin layer of ganache onto the base of one sponge and place in chiller to set.

##### STEP 3

Remove from the chiller and place ganache side down. Brush top of sponge with coffee syrup.

##### STEP 4

Evenly spread a layer of French buttercream.



**STEP 5**

Place a second sponge layer on top, brush with coffee syrup and spread with a layer of ganache.

**STEP 6**

Place the third layer of sponge on top, brush with coffee syrup and spread a layer of buttercream.

**STEP 7**

Smooth the top to ensure it is even. Refrigerate or place in freezer to ensure the cake is quite firm.

**STEP 8**

Pour the warm opera glaze over the cold cake. Smooth the glaze with a palette knife.

**STEP 9**

Chill until set. Trim the outside edges and cut into desired size pieces.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Arana Silky Sponge Mix, Product Code: 102058