

Opera Raspberry

Petits Gâteaux



RECIPE QUANTITY	1	Quadro frame of 30 pieces	RECIPE NUMBER	PG20152
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Joconde Sponge

810 g icing sugar	28.57oz
810 g almonds peeled, ground unpeeled almonds	28.57oz
215 g pastry flour type 400	7.58oz
10 g salt	0.35oz
1080 g fresh eggs	38.1oz
720 g fresh egg whites	25.4oz
110 g granulated sugar	3.88oz
160 g butter unsalted, melted	5.64oz

Whisk the powdered sugar, the almond powder, the flour and the salt with the eggs. Whisk the egg white with the sugar, add them to the first mixture then add the lukewarm melted butter.

Raspberry Ganache

470 g heavy cream 35%	16.58oz
120 g past. liquid egg yolk	4.23oz
60 g granulated sugar	2.12oz
160 g Suhum 60% Organic, Dark chocolate couverture, Rondo	5.64oz
300 g Frambonosa, Filling raspberry	10.58oz

Warm the cream, mix the egg yolk with the sugar. And make a cream anglaise with those ingredients to 82°C / 179.6°F. Pour on the couverture and the Frambonosa. Mix slowly with a spatula and the homogenise with a hand blender.

Butter Cream & Raspberry

150 g Frambonosa, Filling raspberry	5.29oz
400 g Butter cream	14.11oz

Melt the Frambonosa at 35 - 40°C / 95 - 104°F and add to the softened Butter Cream.

Butter cream

175 g granulated sugar	6.17oz
75 g water	2.65oz
50 g glucose syrup DE 41-46	1.76oz
50 g granulated sugar	1.76oz
50 g past. liquid egg white	1.76oz
40 g past. liquid egg yolk	1.41oz
500 g butter unsalted	17.64oz

Boil first sugar amount, water and glucose to 114°C / 237.2°F. Whip second sugar amount with egg whites and egg yolks. Pour in at once the cooked sugar. Whip until cold. Whip butter till light and creamy and fold into the Pâte à bombe; mix to obtain a light mixture.

Raspberry Glaze

150 g Frambonosa, Filling raspberry	5.29oz
300 g neutral glaze	10.58oz

Melt the Frambonosa to 32°C / 89.6°F and mix the cold neutral glaze. Homogenise with a hand blender.

Sugar syrup 30°Bé with raspberry

300 g Sugar syrup 30°Bé	10.58oz
100 g raspberry puree without added sugar, Boiron	3.53oz

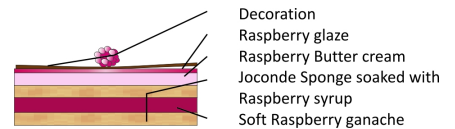
Bring the Sugar Syrup and the raspberry purée to a boil.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Structure



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755 g Joconde Sponge	26.63oz
1110 g Raspberry Ganache	39.15oz
550 g Butter Cream & Raspberry	19.4oz
450 g Raspberry Glaze	15.87oz
400 g Sugar syrup 30°Bé with raspberry	14.11oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 3 piece Quadro frame green, 5 mm
- 1 piece Quadro frame yellow, 2.5 mm
- 2 piece Silicon frame white, 5 mm

Opera Raspberry

Petits Gâteaux

2 piece Backflon foil, single (re-usable), 365 x 365 mm

Joconde Sponge

Pour the sponge mixture into two silicone Quadro frames of 5 mm / 0.2 inches each, bake.

Baking temperature: 260°C / 500°C with closed fan

Baking time: 5 minutes

After baking, put immediately place the sponge on a cold tray. Keep in the freezer.

Finishing

Soak a Joconde Sponge with the Syrup.

Pour Ganache into a 10 mm / 0.4 inches high Quadro frame on top of the Sponge.

Place the second Joconde Sponge and keep in the refrigerator. Soak the second Joconde Sponge with the Syrup and pour the sperry Butter Cream into a 7.5 mm / 0.3 inches high Quadro frame. Keep in the refrigerator. Glaze with Glaze. Cut into pieces of 3 x 10 cm / 1.2 x 3.9 inches. Decorate.

FELCHLIN PRODUCTS

CO03	Suhum 60% Organic, Dark chocolate couverture, Rondo
DC76	Frambonosa, Filling raspberry
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PG20152

Description : Petit gâteau with our Cru Suhum chocolate and our delicious Frambonosa raspberry filling.

Sales data :		Nutritional values per 100 g :	
Shelf life	4 days	Kilocalorie (kcal)	388
Selling days	2 days	Kilojoule (kJ)	1622
Selling price		Lipids	25.28 g
Selling unit	100 g	saturated fatty acids	13.26 g
		Carbohydrates	35.51 g
		of which sugars	30.9 g
		Proteins	4.14 g
		Salt	0.16 g

Declaration :

Sugar, **cream**, gelée (sugar, water, **wheat-based glucose syrup**, gelling agent (pectin), acidifier (citric acid), preservatives (potassium citrate, potassium sorbate), flavour), **butter**, **eggs**, **egg white**, water, **almonds**, **egg yolk**, coconut fat, raspberry 3%, sunflower oil, maltodextrin, cacao kernel, raw cane sugar, **lactose**, **wheat flour**, raspberry powder 1%, **whole milk powder**, cacaobutter, glucose syrup (wheat glucose), shea butter, illipe butter, **emulsifier (soy lecithin)**, beetroot concentrate, edible salt, flavour, vanilla

State 18.03.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation