

# Opera Cardamom Coffee

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	30	petits gâteaux	<b>RECIPE NUMBER</b>	PG20153
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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.

### Soft Coffee Ganache

470 g heavy cream 35%	16.58oz
120 g past. liquid egg yolk	4.23oz
60 g granulated sugar	2.12oz
160 g Sao Palme 60%, Dark chocolate couverture, Rondo	5.64oz
300 g Coffeenosa, Filling coffee	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 Coffeenosa. Mix slowly with a spatula and the homogenise with a hand blender.

### Butter cream & Cardamom

400 g Butter cream	14.11oz
150 g Cardamomosa F, Filling cardamom	5.29oz

Melt the Cardamomosa at 35 - 40°C 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.

### Coffee Glaze

150 g Coffeenosa, Filling coffee	5.29oz
300 g neutral glaze	10.58oz

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

### Sugar syrup 30°Bé with coffee

100 g espresso	3.53oz
300 g Sugar syrup 30°Bé	10.58oz

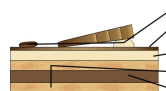
Bring the Sugar Syrup and the espresso just to a boil.

### 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



Decor  
Coffee glaze  
Buttercream & cardamom  
Joconde biscuit soaked in coffee syrup  
Soft Coffee ganache

### Opera Cardamom Coffee

755 g Joconde Sponge	26.63oz
1110 g Soft Coffee Ganache	39.15oz
550 g Butter cream & Cardamom	19.4oz
450 g Coffee Glaze	15.87oz
400 g Sugar syrup 30°Bé with coffee	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
- 2 piece Backflon foil, single (re-usable), 365 x 365 mm

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### 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 spberry 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

CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
DF37	Coffeenosa, Filling coffee
DK12	Cardamomosa F, Filling cardamom
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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## Petits Gâteaux



**Recipe number :** PG20153

**Description :** Petit gâteau with our Sao Palme chocolate and our delicious Cardamomosa cardamom filling.

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	390
Selling days	1 day	Kilojoule (kJ)	1634
Selling price		Lipids	26.11 g
Selling unit	108 petits gâteaux	saturated fatty acids	13.2 g
		Carbohydrates	33.43 g
		of which sugars	31 g
		Proteins	4.84 g
		Salt	0.18 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**, Cardamomosa F, Filling cardamom 5% (sugar, palm kernel oil, palm oil, sunflower oil, **whole milk powder**, cacaobutter, **skimmed milk powder**, cardamom, nettle extract, **emulsifier (soy lecithin)**, cardamom oil), **egg yolk**, coffee, palm kernel oil, cacao kernel, **whole milk powder**, palm oil, sunflower oil, **wheat flour**, coffee 1% (roasted coffee), glucose syrup (wheat glucose), **skimmed milk powder**, cacaobutter, **emulsifier (soy lecithin)**, edible salt, vanilla

State 18.03.2025

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

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Petits Gâteaux

Allergen information is compliant with current Swiss legislation