

Opera Coffee

Petits Gâteaux



RECIPE QUANTITY	30	petits gâteaux	RECIPE NUMBER	PG20228
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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.

Note: To make a pistachio Joconde Sponge cake, add 300 g / 10.6 oz pistachio paste to the powdered sugar, almond powder, flour and egg mixture. Pipe 700 g / 24.7 oz per sheet.

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 Cappuccino, 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 Cappuccino. Mix slowly with a spatula and the homogenise with a hand blender.

Butter Cream & Cappuccino

150 g Cappuccino, Filling coffee	5.29oz
400 g Butter cream	14.11oz

Melt the Cappuccinosa 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	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 Cappuccino, Filling coffee	5.29oz
300 g neutral glaze	10.58oz

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

Coffee Syrup

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.

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755 g Joconde Sponge	26.63oz
1110 g Soft Coffee Ganache	39.15oz
550 g Butter Cream & Cappuccino	19.4oz
450 g Coffee Glaze	15.87oz
400 g Coffee Syrup	14.11oz

Felchlin Marketing Material

- Quadro plate, 305 x 305 mm
- Quadro frame green, 5 mm
- Quadro frame yellow, 2.5 mm
- Silicon frame white, 5 mm

Joconde Sponge

Pour the sponge mixture into two silicone Quadro frames of 0.5 cm / 0.2 inches each, bake.

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

Baking time: 5 minutes

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

Finishing

Pour the Ganache into a 1 cm / 0.4 inches high Quadro frame. Spread the Butter Cream into 0.75 cm / 0.3 inches Quadro frame. Soak a Joconde Sponge with the

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Coffee Syrup. Pour the soft Cappuccino Ganache into a 1 cm / 0.4 inches high Quadro frame on top. Place the second Joconde Sponge and keep in the refrigerator. Soak the second Joconde Sponge with the Coffee Syrup and pour the Cappuccino Buttercream into a 0.75 cm / 0.3 inches high Quadro frame. Keep in the refrigerator. Glaze with Cappuccino 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
DC57	Cappuccino, Filling coffee
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