

Carat | Opera



Carat Opera



Composition

1 frame of 40X60 cm

1. Coffee almond cake
2. Coffee syrup
3. Coffee butter cream
4. Ganache
5. Coating
6. Decoration

Ingredients

Coffee almond cake	g
Puratos Tegral Biscuit*	675
PatisFrance Almond powder* (roasted)	75
Eggs	565
Water	75
Puratos Classic Moka*	4

Coffee syrup	g
Puratos Classic Moka*	60
Water	800
Sugar	400

Coffee butter cream	g
Water	140
Sugar	480
Egg whites	240
Butter	720
Puratos Classic Moka*	60
Vanilla bean (optional)	1 piece

Ganache	g
Puratos Carat Ganache or Belcolade Ganache*	500 or 600

Coating	g
Puratos Carat Decorcrem Dark*	QS

Decoration	g
Puratos Carat Coverlux White*	QS

Working method

Coffee almond cake

Whip all the ingredients for 7 min. at high speed .
Spread the dough on 3 baking trays, 450 g on each tray.
Bake at 230°C for 3 to 5 min. closed damper.

Coffee syrup

Boil together the water, sugar and **Classic Moka**.
Allow to cool down.
Use 400 g per sheet of cake.

Coffee butter cream

Cook water and sugar to 120°C and pour slowly on lightly whipped egg whites.
When it is still warm (\pm 55-60°C), add the cubbed cold butter and the **Classic Moka** and whip until you obtain a light and homogeneous butter cream. If needed, warm up the bottom of the mixing bowl.
Use 600 g per layer.

Ganache

Warm up the **Carat Decorcrem Dark** to 35°C.
Dipp the eclair in the **Carat Decorcrem** and let set.

Coating

Soften the **Carat Ganache** to obtain a creamy texture.

Decoration

Warm up the **Carat Coverlux** to 45°C and allow to cool down to of 35 to 40°C before using.
Cut a long stripe of acetate and use a comb to make long stripe of **Carat Coverlux**.
Shape in spiral form before it set.

Build-up

Build up the Opera upside down. In a 40x60 cm frame on top of a plastic sheet spread 500 to 600 g of the coffee butter cream. Add one sheet of coffee almond cake, then soak with 400 g of syrup. Spread 500 to 600 g of the **Carat Ganache**. Add another sheet of coffee almond cake then soak with 400 g of syrup. Spread another 500 to 600 g of coffee butter cream. Finish with the last sheet of coffee almond cake, then soak with 400 g of syrup. Let the cake cool down. Spread at the bottom a very thin layer of **Carat Coverlux Dark**. Take out the frame, flip over and coat with a thin layer of **Carat Decorcrem Dark**. Add the decorations.

Tips

- To avoid condensation do not apply the **Carat Decorcrem** on a frozen Opera. Classic decoration for Opera cake is to write Opera on the chocolate coating.

* Puratos product