



LAURENT DUCHÊNE - MOF

## ARABICA OPERA

Recipe for a 60 x 40 cm / 2.5 cm-high frame

## Ingredients

### JOCONDE BISCUIT

390 g ground almonds  
390 g icing sugar  
105 g flour  
22.5 g invert sugar  
510 g whole eggs  
60 g melted butter  
360g egg whites  
82.5 g caster sugar

### COFFEE SOAKING SYRUP

600 g 30 baume syrup  
240 g water  
**60 g Pure Arabica Colombian coffee extract**

### COFFEE BUTTERCREAM

400 g sugar  
115 g water  
110 g eggs  
60 g egg yolk  
600 g butter  
**30 g Pure Arabica Colombian coffee extract**

### CHOCOLATE GANACHE

180 g milk  
30 g cream  
210 g 60% bitter chocolate  
150 g softened butter

### OPERA GLAZE

600 g black icing paste  
210 g 60% bitter chocolate  
84 g grapeseed oil

## Preparation

### JOCONDE BISCUIT - 3 trays of biscuit per frame

Whip the ground almonds, icing sugar, flour and invert sugar with half of the eggs for 10 minutes. Add in the second half of the eggs, then whip for another 10 minutes. At the same time, whip the egg whites with the sugar. Gently fold the whites into the first mixture, then fold in the butter melted at 50°C. Weigh out 600 g per tray and spread out. Bake for 6 minutes at 200°C (vents closed). Move to a cooling rack as soon as you take it out of the oven.

### COFFEE SOAKING SYRUP

Mix everything ingredients. Soak the biscuits.

### COFFEE BUTTERCREAM

Cook the water and sugar at 120°C. Whip the eggs and the yolks. Pour the syrup over the mixture. Whisk at full speed then cool to 30°C. At 30°C, add the butter (cut into pieces and brought to temperature). Heat slightly if necessary. When the cream is smooth and shiny, incorporate the coffee extract.

### CHOCOLATE GANACHE

Boil the milk and cream, and pour over the 60% bitter chocolate. Emulsify. Heat to 35°C, then add the softened butter. Use immediately.

### OPERA GLAZE

Heat the ingredients together. Use at 35 degrees.

### TO ASSEMBLE

Assemble upside down in a 60 x 40 cm / 2.5 cm-high frame, on a sheet of acetate. Spread with 500 g of coffee buttercream. Place the biscuit on top and soak with 300 g of syrup. Pour the chocolate ganache on top (500 g). Place another biscuit on top and soak with 300 g of syrup. Spread with 500 g of buttercream. Soak the last biscuit on top of the buttercream, then blast freeze. Turn out of the mould. Glaze. Cut with a hot knife to desired size.

## Associated products



EXTRACT  
PURE ARABICA  
COLOMBIAN COFFEE

