

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

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