

DLA
natu@als

Create Lasting Memories

L'OPERA



RECIPE

Almond Biscuit

225g Icing sugar
 225g Almond powder
 60g Flour
 410g Whole eggs
 220g Egg whites
 40g Sugar
 65g Melted Butter

Sieve together the icing sugar, almond powder and flour and whisk in the whole eggs. Make a meringue by beating together the egg whites and the sugar. Fold in the meringue into the almond batter until fully incorporated. Melt the butter, add it in and mix. Spread the batter on silicon trays and bake at 220°C for 8-10 minutes.

Coffee Butter cream

130g Milk
 80g Sugar
 80g Egg yolks
 330g Soften butter
 100g Sugar
 50g Water
 70g Egg whites
 10g Coffee powder
 5ml Warm water

Boil the milk and sugar together. Add the hot milk to the egg yolks and heat to 85°C. Cool down the mixture with a stand mixer and add in the soften butter.

In a separate pan boil the sugar and water together until it reaches 120°C. In a stand mixer, whip the egg whites. When the syrup reaches 120°C add it slowly to the whipped egg whites. Add the first mixture into the egg whites using the stand mixer on low speed. Combine the coffee powder with warm water and add it in. Whisk until fully combined.

Santo tomas Dark chocolate Ganache

600g Milk
 100g Cream
 675g *Santo Tomas Dark Chocolate Couverture*
 180g Soften butter

Bring the milk and cream to a boil and pour it on top of *Santo Tomas Dark Chocolate Couverture*. Stir until fully melted and add in the soften butter to the chocolate.

Assembling:

250g Liquid coffee
 200g Sugar
 200g *Coklat Dark Chocolate Compound*

In a pan, mix the liquid coffee together with the sugar and set aside for assembling. Melt the *Coklat Dark Chocolate Compound* in a microwave and brush a layer of it on a parchment paper placed at the bottom of the opera cake pan. Soak the almond biscuit by brushing it with the coffee syrup on both sides and place it at the bottom of the cake pan. Add an even layer of the coffee butter cream on top of the almond biscuit. Brush again the coffee syrup on the second almond biscuit and add it on top of the coffee butter cream. Add the Santo tomas Ganache right on top. Repeat this process twice and place the opera cake in a chiller until frozen.

Chocolate Icing:

500g *Coklat Dark Chocolate Compound*
 250g *El Pao Dark Chocolate Couverture*

Melt together *Coklat Dark Chocolate Compound* and *El Pao Dark Chocolate Couverture* to 50°C. Add 140g of sunflower oil to the melted chocolate and set aside. Remove the opera cake from the cake pan and place on a wire rack. Glaze the entire frozen opera cake with the hot chocolate glaze and finish off by sprinkling cocoa powder on top.



FEATURED PRODUCTS



SANTO TOMAS DARK COUVERTURE



Flavor Profile:

Filled with intense flavors, Santo Tomas is a result of deep master roasting methods, providing powerful and long lasting notes of dark chocolate with hints of bitterness.

Format: Coins & Blocks

Bean origins: Ghana, Madagascar, Ecuador



EL PAO DARK COUVERTURE



Flavor Profile:

El pao is our signature blend of different bean origins, lightly roasted, revealing natural chocolate flavors and soft floral aromas, that will compliment any creations.

Format: Coins & Blocks

Bean origins: Ghana, Madagascar, Ecuador



COKLAT DARK COMPOUND



Flavor Profile:

Superior taste of dark chocolate with long lasting notes of bitterness. Produced just like our couvertures through the conching method, resulting in an extremely smooth and silky mouthfeel and does not require tempering.

Format: Coins & Blocks

Bean origins: Ghana Single Origin