



# RÉMY COINTREAU

GASTRONOMIE



## OPERA

CAKETAIL: CHOCOLATE, COFFEE,  
ALMOND, HAZELNUT

THE CHEF

Original creation by  
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Recipe for around 100 individual desserts

**Composition:** almond sponge, chocolate & St-Rémy® ganache, opera glaze, coffee syrup, whipped coffee ganache, baked almond and hazelnuts, dark chocolates 66% and 75%

### 1. ALMOND SPONGE

1259 g fresh eggs  
315 g inverted sugar  
534 g sugar  
472 g almond powder  
534 g cream  
534 g flour T45  
32 g baking powder  
314 g melted butter roll  
6 g salt

Whisk the eggs, then blend in the remaining ingredients in a food processor. Spread 900-950 g on a 60 x 40 cm tray. Bake around 9-10 minutes at 170°C in the ventilated oven.

### 2. CHOCOLATE & ST-RÉMY® GANACHE

600 g cream  
563 g dark chocolate 66%  
188 g milk chocolate  
150 g cream  
55/65 g St-Rémy® brandy 60%

Heat the creams and gently mix with the chocolates. Add St-Rémy® brandy. Keep refrigerated to allow flavors to develop.

### 3. OPERA GLAZE

1000 g black glaze paste  
800 g dark chocolate 66%  
200 g grape seed oil

Melt the glaze paste with the dark chocolate. Stir in oil. Set aside for later.

### 4. COFFEE SYRUP

1279 g water  
409 g coffee extract or coffee paste  
307 g sugar  
5 g gelatine leaves

Heat the water and the sugar to make a syrup. Add the coffee extract, then melted gelatine.

### 5. WHIPPED COFFEE GANACHE

348 g caramel chocolate  
1300 g 35% cream (1)  
25 g Ecuador coffee seeds  
61 g coffee extract or coffee paste  
256 g 36.5% mascarpone cream (2)  
6 g gelatine leaves  
4 g sea salt

Boil the half of the cream (1) with salt then infuse 20 mn the chopped coffee seeds. Strain it then heat again. Add the gelatine. Add the gelatine, then stir in the chocolate and coffee extract, mix well. Finish with the cold cream (2) and the remaining cream (1). Keep overnight in the fridge.

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## 6. ASSEMBLY & FINISHING

In a 60 x 40 cm, 3.5 cm high mould, place an almond sponge soaked in coffee syrup and covered on one side with 75% dark chocolate (to prevent it sticking to the tray).

Pour over 600 g :

1. coffee whipped ganache, followed by another almond sponge soaked in coffee syrup,
2. chocolate & St-Rémy® ganache, followed by another almond sponge soaked in coffee syrup,
3. coffee whipped ganache, then add another almond sponge soaked in coffee syrup,
4. chocolate & St-Rémy® ganache and freeze.

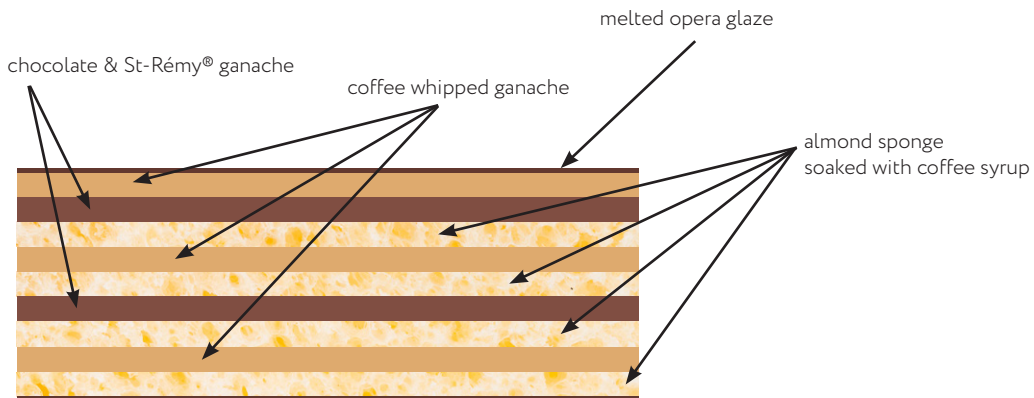
Top up with 600 g of coffee whipped ganache and store in the freezer.

Refrigerate overnight before covering with melted opera glaze.

Cut into 11 x 2 cm rectangles using a hot knife.

Decorate with a few chocolate leaves and caramelized nuts.

Serve with iced coffee or a St-Rémy® brandy cocktail.



COINTREAU

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Barbados Rum  
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