

Raspberry Opera Cake

Joconde

almond flour	150	gram
granulated sugar	180	gram
cake flour	45	gram
egg, whole	210	gram
egg whites	105	gram
unsalted butter, melted	45	gram

Method

This recipe is for a 1/2 sheet, bake with silpat
follow method from recipe in week 12

Raspberry Jam

raspberries	250	gram
granulated sugar	175	gram
fresh lemon juice	0.25	lemon

method

combine all ingredients and allow to sit for atleast 30 minutes
Place in pot and cook to 105C, stirring occasionally
burmix and cool completely before using to build cake

Raspberry Simple syrup

Simple syrup recipe from week 12 with raspberry puree added to taste
make sure syrup is hot when adding to cake to soak

French Buttercream

granulated sugar	190	gram
glucose syrup	30	gram
water	60	gram
eggs	50	gram
egg yolk	60	gram
butter	260	gram
vanilla extract and or bean	10	gram

add more to taste as needed

Method

same as week 12

Silky ganache

heavy cream	160	gram
granulated sugar	50	gram
glucose syrup	50	gram

58-64% chocolate	190	gram
unsalted butter	50	gram

Method

same as week 12

Mirror Glaze

gelatin	22.5	gram
water (for syrup)	125	gram
granulated sugar	225	gram
glucose syrup	225	gram
white chocolate	225	gram
condensed milk	160	gram
absolut crystal glaze	90	gram
red color	as needed	

Method

Bloom Gelatin

In a sauce pan, bring water, sugar, and glucose to 104C

Stir in Gelatin

Pour hot mixture over chocolate and burmix

Add in condensed milk and neutral glaze and burmix

Add in red color. Color should be vibrant red

Glaze will be ready when it reaches 90F

Orange Opera Cake

Joconde

almond flour	150	gram
granulated sugar	180	gram
cake flour	45	gram
egg, whole	210	gram
egg whites	105	gram
unsalted butter, melted	45	gram
Orange zest	0.5	each

Method

This recipe is for a 1/2 sheet, bake with silpat
follow method from recipe in week 12

Orange Simple Syrup

Simple syrup recipe from week 12 with orange juice and/or Gran Marnier added to taste
make sure syrup is hot when adding to cake to soak

French Buttercream

granulated sugar	190	gram
glucose syrup	30	gram
water	60	gram
eggs	50	gram
egg yolk	60	gram
butter	260	gram

orange zest, orange juice, gran marnier, or orange curd could be good options for flavoring

Method

same as week 12

Silky ganache

heavy cream	160	gram
granulated sugar	50	gram
glucose syrup	50	gram
58-64% chocolate	190	gram
unsalted butter	50	gram

Method

same as week 12

Mirror Glaze

gelatin	22.5	gram
water (for syrup)	125	gram

granulated sugar	225	gram
glucose syrup	225	gram
white chocolate	225	gram
condensed milk	160	gram
absolut crystal glaze	90	gram
Orange color	as needed	

Method

Bloom Gelatin

In a sauce pan, bring water, sugar, and glucose to 104C

Stir in bloomed gelatin

Pour hot mixture over chocolate and burmix

Add in condensed milk and neutral glaze and burmix

Add in orange color. Color should be vibrant orange

Glaze will be ready when it reaches 90F

Creme Brulee

Cream	473	gram
Yolk	100	gram
Sugar	75	gram
Vanilla Bean	0.5	each

Bake 230F with vents open

Hazelnut Opera Cake

Joconde

almond flour	150	gram
granulated sugar	180	gram
cake flour	45	gram
egg, whole	210	gram
egg whites	105	gram
unsalted butter, melted	45	gram
Toasted chopped hazelnuts	0.5	each

Method

This recipe is for a 1/2 sheet, bake with silpat
follow method from recipe in week 12

Hazelnut Simple Syrup

Simple syrup recipe from week 12 with Hazelnut Paste added to taste
make sure syrup is hot when adding to cake to soak

French Buttercream

granulated sugar	190	gram
glucose syrup	30	gram
water	60	gram
eggs	50	gram
egg yolk	60	gram
butter	260	gram
Hazelnut added to taste		

Method

same as week 12

Silky ganache

heavy cream	160	gram
granulated sugar	50	gram
glucose syrup	50	gram
58-64% chocolate	190	gram
unsalted butter	50	gram

Method

same as week 12

Crispy Hazelnut Glaze

Chocolate pate a glacer	250	gram
64% chocolate	100	gram
grapeseed oil	38	gram

toasted hazelnuts, chopped	as needed	
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Method

Melt chocolate glaze and 64% chocolate together

Burmix in grapeseed oil

Fold in toasted hazelnuts

Caramel Opera

Joconde

almond flour	150	gram
granulated sugar	180	gram
cake flour	45	gram
egg, whole	210	gram
egg whites	105	gram
unsalted butter, melted	45	gram

Method

This recipe is for a 1/2 sheet, bake with silpat
follow method from recipe in week 12

Caramel Simple Syrup

Simple syrup recipe from week 12 with Caramel Sauce added to taste
make sure syrup is hot when adding to cake to soak

French Buttercream

granulated sugar	190	gram
glucose syrup	30	gram
water	60	gram
eggs	50	gram
egg yolk	60	gram
butter	260	gram
Caramel Sauce added as needed		

Method

same as week 12

Silky ganache

heavy cream	160	gram
granulated sugar	50	gram
glucose syrup	50	gram
58-64% chocolate	190	gram
unsalted butter	50	gram

Method

same as week 12

Caramel Mirror Glaze

sugar	430	gram
corn syrup	20	gram
warm heavy cream	360	gram
cold water	180	gram

corn starch	24	gram
gelatin	12	gram

Method

Place sugar, corn syrup, and just enough water to make wet sand in a sauce pot

Cook until a nice amber color- do not stir during cooking process

Slowly whisk in hot cream to cooked sugar

Whisk in corn starch slurry and bring back to a boil

Add in gelatin

cool to atleast 90C before using possibly cooler if glaze seems too thin