



OPERA SLICES



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- 1 kg QimiQ Whip replaces up to 3 liters of cream



20



easy

INGREDIENTS FOR 10 SLICES

FOR THE ALMOND BASE 2 X 50 X 30 CM

185 g Powdered sugar

185 g Almond semolina

50 g Flour

5 Egg white(s)

1 pinch(es) Salt

25 g Sugar

5 Whole egg(s)

25 g Butter, liquid

FOR THE GANACHE

300 g QimiQ Classic

300 g Dark chocolate (40-60 % cocoa)

80 g Butter

FOR THE CREAM

250 g QimiQ Whip Coffee, chilled

250 g QimiQ Classic, chilled

150 ml Whipping cream 35-36 % fat

170 g Mascarpone

80 g Sugar

20 g Instant coffee powder

150 g Butter

FOR THE CHOCOLATE GLAZING

250 g QimiQ Classic

200 g Chocolate

60 g Butter

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the almond base: mix the icing sugar with the ground almonds and flour.
3. Whisk the egg whites with the salt until half stiff. Add the sugar slowly and whisk until stiff peaks form.
4. Mix the whole eggs with the flour and almond mixture and fold in the stiff egg whites. Finally add the melted butter.
5. Spread the dough thinly onto two baking trays lined with baking paper. Bake in the preheated oven for approx. 8-10 minutes. Allow to cool.
6. Halve the two bases lengthwise and place the first piece in a frame.
7. For the ganache: melt the chocolate and butter over steam and slowly add the QimiQ Classic.

8. For the cream: lightly whisk the chilled QimiQ Whip Coffee with the QimiQ Classic, ensuring that the entire mixture is incorporated (especially from the bottom and sides of bowl). Add the whipping cream, mascarpone, sugar and instant coffee powder and whip the mixture until the required volume has been achieved. Quickly add the melted, warm butter to the mixture.
9. Spread one part of the ganache onto one layer of sponge. Spread a layer of cream on top. Place the next layer of sponge on top of the cream and repeat. Put the 3rd sponge layer on top and finish with the remaining ganache. Allow to cool.
10. For the chocolate glaze: melt the QimiQ Classic with the chocolate and butter. Cover the slices with the glaze and allow to cool.