



### INGREDIENTS *(serves 6)*

- 6 eggs
- 300 powder sugar
- 160 g **almond powder**
- 40 g flour (+ *baking powder*)
- 150 g butter
- 1 tbsp strong **coffee**
- 200 g whipped cream
- 200 g black **chocolate**
- 75 cl water + 5 cl **rum**

## OPERA

**PREPARATION** : 60 minutes

### METHOD

Preheat your oven at **180° C** (*Gas 6*).

#### *Making the biscuit*

- Beat 4 egg yolks with 150 g sugar until thick and well whitened.
- Add the almond powder, the flour, 50 g melted butter and 4 beaten egg whites.
- Butter a mould, pour the preparation in it and **bake for 40 minutes**.

#### *Making the coffee cream*

- In a pan, pour 75 g sugar with very few water. Wait until thick and well melted but *still white*. **\*\* Do not let boil / brown \*\***
- Then pour into a salad bowl and add 2 beaten egg yolks, the **coffee and 100 g butter**. Keep in the fridge until **firm**.

#### *Making the chocolate ganache*

- In a frying pan, **bring the cream to boil** and incorporate the chocolate in it.

#### *Making the rum syrup*

- In a pan, **make the syrup** with 75 cl water, 75 g sugar and 5 cl of rum.

#### *Assembling the cake*

- **Cut the biscuit into 3 even slices**.
- Soak the first slice with syrup and cover with half of the coffee cream.
- Put the second slice of biscuit. Soak with syrup. Add a little chocolate ganache and cover with the remaining **coffee cream**.
- Put the third and last slice of biscuit. Soak with syrup. **Cover with the ganache**. To decorate, you can sprinkle with powder sugar or write anything you like on the top with a piping bag.