

## Opera Cake with Joconde Sponge, Coffee Buttercream, and Ganache

If you're looking for a dessert that's both elegant and indulgent, the



**OVEN**  
**425°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

For the Joconde Sponge:

6 large eggs

6 egg whites

$\frac{3}{4}$  cup almond flour

$\frac{3}{4}$  cup powdered sugar

$\frac{1}{2}$  cup all-purpose flour

3 tablespoons unsalted butter, melted

For the Coffee Syrup:

$\frac{1}{2}$  cup water

$\frac{1}{2}$  cup granulated sugar

1 tablespoon instant coffee (no alcohol)

For the Coffee Buttercream:

$\frac{1}{2}$  cup unsalted butter, softened

2 egg yolks

$\frac{1}{2}$  cup powdered sugar

1 tablespoon instant coffee dissolved in 1

tablespoon hot water

For the Chocolate Ganache:

$\frac{1}{2}$  cup heavy cream

$\frac{1}{2}$  cup semi-sweet chocolate chips

For the Chocolate Glaze:

$\frac{1}{3}$  cup semi-sweet chocolate chips

2 tablespoons unsalted butter

### DIRECTIONS

1. Prepare the Joconde Sponge: Preheat oven to 425°F (220°C). Line a large baking sheet with parchment.
2. In a large bowl, beat the eggs, almond flour, powdered sugar, and all-purpose flour until light and fluffy.
3. In another bowl, beat egg whites until soft peaks form. Gently fold into the almond mixture with the melted butter.
4. Spread evenly onto the pan and bake for 8-10 minutes, or until lightly golden.
5. Cool completely and cut into three even layers.
6. Make the Coffee Syrup: In a saucepan, bring water, sugar, and instant coffee to a boil.
7. Let cool completely before using.
8. Make the Coffee Buttercream: Beat egg yolks and powdered sugar until pale and thick.
9. Add softened butter and dissolved coffee. Beat until light, creamy, and fluffy.
10. Make the Ganache: Heat heavy cream in a saucepan until steaming, then pour over chocolate chips.
11. Let sit for 2 minutes, then stir until smooth.
12. Assemble the Cake: Place first sponge layer on a board. Brush with coffee syrup. Spread with half of the coffee buttercream.
13. Add second sponge. Brush with syrup. Spread with ganache.
14. Add third sponge. Brush with syrup. Spread remaining buttercream.
15. Chill the cake for at least 30 minutes to firm up before glazing.

16. Finish with Chocolate Glaze: Melt chocolate chips with butter until smooth. Spread evenly over the top of the chilled cake.
17. Chill again until the glaze is set. Slice carefully using a sharp knife for clean layers.

## TIPS FOR SUCCESS

Use a ruler to trim the edges for perfect presentation.

Don't oversoak the sponge-just enough syrup to add flavor without sogginess.

Chill between layers to keep the structure neat and defined.

Serve slices at room temperature for the best flavor and texture.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/opera-cake-with-joconde-sponge-coffee-buttercream-and-ganache/>