

## Green Tea Opera with Dark Chocolate



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- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea Australia Volume 2
- Festivities Name  
Autumn  
Spring  
Summer
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Real High Tea

### Ingredients

#### Green Tea Opera with Dark Chocolate

##### Green tea almond sponge

- 100g icing sugar
- 175g almond meal
- 50g soft flour
- 10g Dilmah Green Tea, finely ground
- 5 eggs
- 140g egg white
- 100g castor sugar
- 30g unsalted butter

##### Green tea buttercream

- 350g sugar



- 100ml water
- 175g egg whites
- 500g softened unsalted butter cut in small cubes
- 40g Dilmah green tea, finely ground

### **Chocolate ganache**

- 372g milk
- 72g cream
- 600g dark chocolate, finely chopped
- 300g melted butter

## **Methods and Directions**

### **Green Tea Opera with Dark Chocolate**

#### **Green tea almond sponge**

- Whisk together the whole eggs, icing sugar, and almond meal in a medium size bowl. This will become your 'whole egg blend'.
- In a separate bowl whisk the egg whites, slowly adding the caster sugar until soft peaks form. This will form your meringue mixture.
- Softly fold the meringue into the whole egg blend.
- Then fold in the sifted flour and green tea powder.
- Add the melted butter and spread the mixture thinly over a 60cm x 40cm lined baking tray.
- Bake at 220°C for 6 minutes and remove from the oven onto a cooling rack.

#### **Green tea buttercream**

- Boil the sugar and the water in a medium saucepan until the temperature reaches 118°C.
- Whisk egg whites in a mixer until the liquid dissolves and then slowly add the boiling sugar in a steady stream.
- Add the green tea powder.
- Slowly add the cubes of soft butter.
- Whip until all ingredients are combined well.
- Do not refrigerate before use.

#### **Chocolate ganache**

- Heat milk and cream in a medium saucepan on the stove until it almost reaches boiling point.
- Place the dark chocolate in a small size bowl.
- Pour boiling milk and cream over the chocolate.
- Let this stand for 2 minutes.
- Slowly mix until it forms a smooth consistency.



- Add melted butter to finish.
- Allow to cool and thicken before use.

### **To combine**

- Cut the green tea and almond sponge into four even quarters.
- Place one sponge quarter in a 15cm x 40cm lined rectangular cake tin.
- Spread a thin layer of the green tea buttercream evenly on the sponge.
- Place another layer of sponge on top.
- Spread a thin layer of chocolate ganache over the second layer of sponge.
- Repeat steps 2–5 for the remaining two sponges.
- Once complete, place the Green Tea Opera creation in the refrigerator for 1 hour to set.
- Cut and serve.

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