

L'OPERA, OH SWEET HEAVEN!

L'Opera Patisserie & Boulangerie in DLF Promenade offers you the whimsical and luxurious creations that impress your taste buds as well as the eyes

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The moment we

think about French bakeries, our mind starts drooling over freshly baked breads, light and fluffy creamy pastries and other fanciful sweet things and L'Opera at DLF Promenade is one such high end classic pastry and bakery house that is here to offer the best quality for your tastebuds. A look at their pastries would swirl your senses as they taste as delicious as they look. With swigs of coffee options, quick bites from freshly baked breads, cookies, sandwiches, salads, quiches, macarons in different flavours, signatures cakes, pastries and many more, a visit to this patisserie can be called 'fashionably French'.



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A step inside the attractive outlet and the aroma of pastries, breads, confectionery and savoury items speak out to you. Exploring the food trail over here, the freshly baked breads, wafting with flavour and aroma, are not just lump of carbs. The outlet offers a variety of breads that can be paired perfectly with their in-house jams in seven unique flavours. Cereal Baguette, Olive Bread, Pumpernickel and Multigrain Bread are a few breads they bake and craft. Those worried about their increasing gluten levels can head to this store for a Glutenfree Bread, made on special order.





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Chef Cédric Houzé on board!

Having a vast experience in the F&B industry in France and Egypt, Executive chef Cédric Houzé started his career in India with one of the capital's best five star hotels. He was smitten by the bug of baking and cooking since a very young age as he took inspiration from his father, a baker back in France.

Through his journeys all across the globe, he has been able to perfect his passion, and was delighted to use his expertise at L'Opéra - Delhi NCR's only authentic French patisserie. Having previously worked in India, he was delighted with the fact to bring the best of France's culinary culture to India. Chef Cédric is planning to launch an extensive array of products, including a sugar-free line of pastries and many other innovative creations. He's looking forward to being an essential part of the L'Opéra family by offering the best quality French products.



When we talk of going authentic, as per the French, fluffy croissant teamed with a cuppa of Cappuccino for breakfast is the best to satiate your hunger pangs, says Executive Pastery and Bakery Chef Cedric Houze. And to pair your cuppa with, they have on offer several varieties of croissants like Almond and Chocolate. If you wish to go the French way, Chef Houze suggests that you should dip your croissant in your cuppa and enjoy the rich flavours playing up in your mouth.

The macarons at L'Opera Patisserie & Boulangerie are authentic and come loaded with a punch of flavour. With a shift in the season, the outlet has launched their recent creation that sounds equally exciting - their own version of a big macaron. Talking about this, Chef Houze says, "My version of a big macaron with a mango would be a shift from the regular macarons available everywhere."



Mango Dream

SWEET TART BASE:

Flour: 48 Gm

Butter unsalted: 24 Gm

Eggs: 10 Gm

Caster sugar: 20 Gm

Method:

1. Mix the butter and caster sugar until it become creamy and smooth.
2. Add eggs and mix for another three minutes.
3. Add flour and mix until fully incorporated.
4. Keep the base for 4 hours in the fridge. Once cool, roll the sweet paste into a thin sheet and place in a tart pan.
5. Keep it in the fridge for another hour before baking it at 170 degrees celcius for 20 to 35 minutes. Take it out and let cool.

MOUSSELINE CREAM:

Milk: 100 Gm

Egg: 20 Gm

Sugar: 15 Gm

Corn flour: 10 Gm

Butter: 30 Gm

Method:

1. Bring the milk to boil.
2. Put the egg, sugar and corn flour in a separate bowl and mix all together.
3. Add to it half of the hot milk and continue mixing.
4. Add the remaining milk and pour it in a pan and cook for 2 minutes.
5. Keep your pastry cream in a bowl covered with a plastic film.
6. When your pastry cream reaches ambient temperature, add the melted butter and mix for 5 minutes. Your mousseline cream is now ready.
7. Add cream to the tart base.
8. Add the sliced fresh mango (around 400 gm).
9. For the decoration add some crushed pistachio all around and some small balls of mango.



Sold per piece, you can choose from flavours like raspberry, chocolate, praline mocha, salty caramel, pistachio, etc. These little cookies, bursting with a flavourful creamy ganache centre, will certainly set your standards higher for any other macaron you would have ever tasted.

This classic French patisserie also offers tangy lemon tarts to the royal chocolate. A bite into the exotic Opera Cake and flavours of Coffee Butter Cream and Chocolate Ganache enchanting your tastebuds, the feeling is altogether different. Several other preparations like Dome Choco, Mille Feuille, Spectacular Fruit Tart in egg and eggless version are a must try. You can give special orders in advance for customised sizes. Keeping up with the changing times, L'Opera has created several modern confections with new flavour combinations.

Not inclined much towards sweets? Fret not as they have intriguing options

in savoury items as well. If you wish to eat chicken, look no further than the Chicken Quiche. This fresh and sinful preparation is sure to satiate your hunger pang. L'Opera claims to have the best quality creams, butter and chocolate.

They even have specially crafted regular and premium gift hampers. Bringing this classic French patisserie to your doorsteps, they have their online portal – www.loperaindia.com – through which you can get your hands on these yummy delights and hampers at home.

While you relish the savouries and sweets, take a glance at this cute little section of the mall. Having seating arrangements outside its store as well, the feel to sip your cuppa and enjoy the best quality sweet and savouries would surely make you ponder more about the French culture. Adding their splendour, they have many more signature dishes that can make you going for more rounds of tasting sessions over here!