

good living



**STEPHANIE
CLIFFORD-SMITH**

Opera cake sings with coffee

For a cake named after the ornate Opera Garnier in Paris, this is an elegant, if not restrained, affair. The opera house commissioned by Napoleon III is an elaborate Baroque confection and if there's a similarity with the cake, it lies in the layered interior. The coffee-flavoured sweet, created in 1954 by the Patisserie Dalloyau, is now a French classic. Unlikely to be attempted by anyone but the most proficient home cook, there are plenty of fine, ready-made examples in places that serve great coffee.

Le Pâtissier Chocolatier Three of a Kind

A full-sized opera (\$40) rotates in a refrigerated glass cabinet with equally glamorous cakes. Individual portions (\$5.50) are lined up with eclairs and tarts in the shop-wide counter. The cool coffee cream is pretty solid and the layers aren't quite uniform. Coffee finds its way into the chocolate ganache and the syrup moistens the soft almond meringue. A couple of tables cater to those wanting to eat in and the excellent coffee is perfect with the cake.



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