



CHINESE NEW YEAR CAKE

Joconde Green Tea

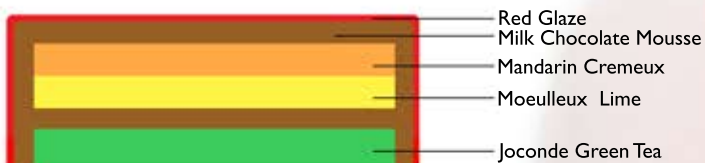
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|-------------------------|--------|
| Icing Sugar | 119g |
| Almond Meal | 227g |
| Green Tea Powder | 12g |
| Eggs | 7 Nos. |
| All Purpose Flour | 119g |
| Egg Whites | 263g |
| Sugar | 180g |
| Melted Butter | 72g |

1. Mix icing sugar, almond meal, green tea powder, eggs and all purpose flour together in a mixing bowl.
2. Whip up egg whites and sugar in a separate bowl. Then, fold into the green tea mixture.
3. Lastly, add in melted butter and mix evenly.
4. Bake at 200°C for approx. 10 mins.

Moeulleux Lime

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| Cream | 92g |
| Lime Zest | 6g |
| Almond Meal | 308g |
| Icing Sugar | 265g |
| Unsalted Butter | 308g |
| Egg Yolks | 37g |
| Eggs | 185g |
| All Purpose Flour | 33g |
| Pâtissier White Chocolate Chips | 140g |

1. Infuse lime zest with cream and set aside.
2. Mix almond meal, icing sugar and unsalted butter together in a bowl.
3. Add in egg yolks and eggs, followed by all purpose flour.
4. Lastly, add in the lime zest cream and fold evenly.
5. Bake at 180°C for approx. 25 mins.



Mandarin Cremeux

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| Cream | 284g |
| Egg Yolks | 105g |
| Sugar | 52g |
| Mandarin Puree | 250g |
| Pâtissier Artisan Milk 34.6% | 176g |
| Pâtissier Artisan Dark 58% | 176g |
| Gelatine Leaf | 5g |

1. Boil cream, then add in egg yolks and sugar, cook to 85°C to make a cream anglaise.
2. Mix Pâtissier Artisan Milk 34.6%, Dark 58% and mandarin puree. Pour in cream anglaise and mix evenly.
3. Lastly, add in bloomed gelatine. Mix and set aside.

Milk Chocolate Mousse

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| Milk | 134g |
| Cream | 558g |
| Egg Yolks | 48g |
| Pâtissier Artisan Milk 40% | 253g |
| Gelatine Leaf | 6g |

1. Boil milk and cream, then add in egg yolks and cook to 85°C to make a cream anglaise.
2. Add Pâtissier Artisan Milk 40% and bloomed gelatine into cream anglaise. Mix evenly and set aside.

Red Glaze

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| Water | 107g |
| Sugar | 214g |
| Glucose Syrup | 214g |
| Condensed Milk | 142g |
| Pâtissier Artisan White 30% | 214g |
| Masse Gelatine | 100g |
| Red Coloured Powder | 7g |

1. Boil water, sugar and glucose syrup to 103°C.
2. Add in condensed milk and Pâtissier Artisan White 30%, followed by masse gelatine.
3. Lastly add in red coloured powder and glaze the assembled cake at 40°C.

