

# The Christmas Ball – Colourful

Flexipan Mould of 6 cm Diameter = Recipe for 12 pieces balls

## DEEP 70% TEMPERED CHOCOLATE

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan	500g	\$4.48	94.2%
Dark 70% Chocolate			
Corn Vegetable Oil	50g	\$0.27	5.7%
	<b>Total Cost</b>	<b>Single Portion \$0.24</b>	<b>Whole Recipe \$4.76</b>

1. Melt and temper Pâtissier Artisan Dark 70% Chocolate before adding Corn Vegetable Oil.
2. Start to spread into the flexipan twice to create a strong case to avoid breaking easily later. Set at 18°C in air-conditioned room.

## 58% SONYA GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	240g	\$0.60	4.5%
Cream	240g	\$1.68	12.7%
Brown Sugar	160g	\$0.67	5.1%
Eggs Yolks	220g	\$0.66	5%
Pâtissier Chocolate Artisan	680g	\$6.69	50.5%
Dark 58% Chocolate			
Vanilla Paste	12g	\$0.29	2.1%
Whipped Cream	160g	\$1.12	8.4%
Mascarpone	60g	\$1.56	11.8%
	<b>Total Cost</b>	<b>Single Portion \$0.66</b>	<b>Whole Recipe \$13.26</b>

1. Process a vanilla base with Milk, Cream, Brown Sugar, Egg Yolks and Vanilla Paste till 83°C.
2. Sieve through over Pâtissier Artisan Dark 58% Chocolate.
3. Let it melt slowly using a hand blender to smooth the ganache then at 35°C, add Whipped Cream and Mascarpone into the ganache to have a more subtle texture and taste.
4. Mould into the flexipan then insert the meringue. Store in chiller for few hours until it can be removed from the mould.

## STAR ANISE MERINGUE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	120g	\$0.26	16.5%
Icing Sugar	230g	\$0.69	43.2%
Corn Starch	30g	\$0.05	3.3%
Star Anise Powder	3g	\$0.59	37%
Icing Dusting	As Desired		
	<b>Total Cost</b>	<b>Single Portion \$0.08</b>	<b>Whole Recipe \$1.60</b>

1. Whisk Egg Whites, Icing Sugar and Corn Starch in a mixer bowl until firm peaks.
2. Add Star Anise Powder lastly
3. Using a round and big nozzle to pipe a big ball. Create a well-balance between Sonya Cream and Anise Meringue to preserve the Christmas Ball longer.
4. Bake at low temperature of 100°C for at least 2 to 3 hours. Important to keep the meringue white (before the baking) then dust.

## FULL CHOCOLATE COVER

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan	500g	\$4.85	89%
Dark 58% Chocolate			
Pâtissier Chocolate Artisan	50g	\$0.60	11%
White 32% Couverture			
Wooden String	8g		
Pâtissier Chocolate Logo	12g		
	<b>Total Cost</b>	<b>Single Portion \$0.27</b>	<b>Whole Recipe \$5.45</b>

1. Start to temper Pâtissier Chocolate Artisan Dark 58% Chocolate and add a little bit of oil to make it more fluid.
2. Pour over the ball before starting to place sprinkle with purple or red vermicelli.
3. Add the string to the white chocolate cover so you able to hang up the Christmas ball and place in the packaging box.

## PURPLE – RED VERMICELLI

Ingredients	Quantity
Purple Sprinkles	As Desired
Red Sprinkle	As Desired
Food Grade Spray	Little Bit

1. Important to apply both sprinkles before chocolate set so that it will not stick on the ball. Possible to spread if require with food grade spray.

