



Love Rosie

Whip Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Cream (1)	108g	\$0.54	12.5%
Glucose Syrup	13g	\$0.07	1.7%
Pâtissier Chocolate Artisan Sol White 36% Chocolatier	200g	\$2.40	55.5%
Cream (2)	245g	\$1.23	28.3%
Masse Gelatine	10g	\$0.09	2%

Total Cost	Single Portion	Whole Recipe
	\$0.43	\$4.33

Nutrition Facts	
Serving Size	57.6g
Servings Per Container	10
Amount Per Serving	
Calories	240
Calories From Fat	190
	% Daily Value
Total Fat	21g 32%
Saturated Fat	13g 65%
Trans Fat	0g
Cholesterol	50mg 17%
Sodium	25mg 1%
Total Carbohydrate	13g 4%
Dietary Fiber	0g 0%
Protein	2g
Vitamin A	10%
Vitamin C	2%
Calcium	6%
Iron	0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil cream (1) and glucose syrup and pour into Pâtissier Chocolate Artisan Sol White 36% Chocolatier and masse gelatin. Mix well.
2. Pour in cream (2) and use hand blender to make a perfect emulsion.
3. Rest in the chiller for overnight and ready to whip.

*Add in Hydro-soluble Color Powder Pink/Red Color as desired.

All stated prices are indicative.



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Sable Tart

Ingredients	Quantity	Cost (SGD)	% of Total
All-Purpose Flour	300g	\$0.50	13.6%
Icing Sugar	96g	\$0.29	7.8%
Salt	2g		
Unsalted Butter	160g	\$2.80	75.6%
Egg Yolks	36g	\$0.11	2.9%
Water	20g		

Total Cost	Single Portion \$0.37	Whole Recipe \$3.7
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1. Peddle butter, salt and icing sugar, followed by sifted flour.
2. Add in mixed egg yolks and water for a dough.
3. Roll to 2-2.5mm and mould into desired tart ring.
4. Bake at 150°C for around 15 minutes.

Nutrition Facts	
Serving Size 61.4g	
Servings Per Container 10	
Amount Per Serving	
Calories 280	Calories From Fat 130
% Daily Value	
Total Fat 14g	22%
Saturated Fat 8g	42%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 210mg	9%
Total Carbohydrate 33g	11%
Dietary Fiber 1g	3%
Protein 4g	
Vitamin A 10%	Vitamin C 0%
Calcium 2%	Iron 10%
* Percent Daily Values are based on a 2000 calorie diet.	

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Almond Cream

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	106g	\$1.85	37.6%
Sugar	106g	\$0.44	8.9%
Eggs	100g	\$0.45	9.2%
Almond Powder	140g	\$2.18	44.3%

Total Cost	Single Portion	Whole Recipe
	\$0.49	\$4.93

1. Paddle butter and icing sugar. Add in almond powder followed by eggs.
2. Pipe to the par-bake tart shell and continue to bake at 150°C for around 15-20 minutes.

Raspberry Gel

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	200g	\$2.50	83.6%
Pectin NH	6g	\$0.41	13.6%
Sugar	20g	\$0.08	2.8%

Total Cost	Single Portion	Whole Recipe
	\$0.30	\$3

1. Boil raspberry puree and add in mixed pectin NH and sugar. Continue boiling.
2. Pour on top baked tart.

Nutrition Facts

Serving Size 45.2g	
Servings Per Container 10	
Amount Per Serving	
Calories 190	Calories From Fat 110
% Daily Value	
Total Fat 12g	19%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 100mg	4%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Protein 7g	
Vitamin A 8%	Vitamin C 0%
Calcium 8%	Iron 8%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutrition Facts

Serving Size 22.6g	
Servings Per Container 10	
Amount Per Serving	
Calories 25	Calories From Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 0%
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