



Prosperity Log

ORANGE WHIPPED CREAM

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	700g	\$4.87	52.1%
Orange Zest	1 No.	\$1.00	10.7%
Pâtissier Chocolate Artisan White 32% Couverture	255g	\$3.04	32.5%
Masse Gelatin	50g	\$0.44	4.7%
	Total Cost	Single Portion \$0.94	Whole Recipe \$9.36

1. Boil the Cream with Orange Zest and let it infuse for 10 minutes.
2. Pour into Masse Gelatine and Pâtissier Chocolate Artisan White 32% Couverture and hand-blend. Let the mixture rest for overnight and it is ready to be whipped.

HAZELNUT BISCUIT CREAM PUFF

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	160g	\$0.40	6.5%
Butter	115g	\$1.72	27.8%
All Purpose Flour	160g	\$0.27	4.4%
Egg Yolks	195g	\$0.59	9.4%
Eggs	115g	\$0.52	8.4%
Egg Whites	115g	\$0.25	4.1%
Sugar	138g	\$0.57	9.2%
Hazelnut Meal	80g	\$1.75	28.2%
Pâtissier Chocolate Artisan 50% Hazelnut Praline	10g	\$0.13	2.1%
	Total Cost	Single Portion \$0.25	Whole Recipe \$2.55

1. Make a Pate a Choux with Milk, Butter and Flour then add in Hazelnut Meal and continue to cook awhile (beware of burn).
2. Add in Pâtissier Chocolate Artisan 50% Hazelnut Praline and mix. Slowly add in Eggs and Egg Yolks.
3. Make a meringue with Egg Whites and Sugar and fold in the Pate a Choux.
4. Bake at 180°C for 10 to 13 minutes.

Nutritional Facts

Serving Size	100g
Servings per Container	about 10
Amount per serving	
Calories	390 from Fat 320
% Daily Values*	
Total Fat 35g	54%
Saturated Fat 22g	111%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 11g	
Cholesterol 100mg	33%
Sodium 40mg	2%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	0%
Protein 3g	
Vitamin A 20%	Vitamin C 2%
Calcium 8%	Iron 0%

* Percent Daily Values are based on a 2000 calorie diet.

Nutritional Facts

Serving Size	109g
Servings per Container	about 10
Amount per serving	
Calories	300 from Fat 170
% Daily Values*	
Total Fat 19g	29%
Saturated Fat 10g	49%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 6g	
Cholesterol 325mg	109%
Sodium 170mg	7%
Total Carbohydrate 34g	11%
Dietary Fiber 0g	0%
Protein 8g	
Vitamin A 15%	Vitamin C 0%
Calcium 6%	Iron 10%

* Percent Daily Values are based on a 2000 calorie diet.

All stated prices are indicative.



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ORANGE TUBE

Ingredients	Quantity	Cost (SGD)	% of Total
Orange Puree	161g	\$2.13	50.8%
Water	161g		
Sugar	30g	\$0.12	3%
Egg Yolks	55g	\$0.16	3.9%
Pectin NH	7g	\$0.48	11.4%
Butter	85g	\$1.28	30.5%
Masse Gelatine	2g	\$0.02	0.4%
	Total Cost	Single Portion	Whole Recipe
		\$0.42	\$4.18

1. Boil Concentrate Orange Puree, Water and Egg Yolks to 80 °C.
2. Mix Sugar and Pectin NH before adding in and continue cook for a few more seconds and add in Mass Gelatine.
3. When mixture cool down to 45°C, add in Butter (room temperature) and hand blend.
4. Using a chocolate plastic sheet, cut to desired size and make a tube, fill in and freeze.

TRANSFER SHEET

Ingredients	Quantity
Pâtissier Chocolate Artisan Scarlet Red Cocoa Butter	As Desired
Pâtissier Chocolate Artisan Royal Yellow Cocoa Butter	As Desired
Pâtissier Chocolate Artisan White 32% Couverture	As Desired

1. Firstly, brush melted Pâtissier Artisan Scarlet Red Cocoa Butter on the plastic until dry, then continue with another layer.
2. Next, brush melted Pâtissier Artisan Royal Yellow Cocoa Butter (same process with two layers of yellow).
3. Temper Pâtissier Chocolate Artisan White 32% Couverture and put a thin layer onto the transfer sheet and cover the cake.
4. Let it crystalize in chiller for 20 minutes before peeling out the plastic.

MANDARIN DECORATIONS

1. Roll Orange Fondant to desired size and rest overnight.
2. Make some dark chocolate stem and green chocolate leaves as decorations.

Nutritional Facts

Serving Size	50.1g
Servings per Container	about 10
Amount per serving	
Calories	130 from Fat 80
% Daily Values*	
Total Fat 9g	13%
Saturated Fat 5g	24%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2.5g	
Cholesterol 90mg	30%
Sodium 115mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	3%
Protein 2g	
Vitamin A 8%	Vitamin C 45%
Calcium 4%	Iron 2%

* Percent Daily Values are based on a 2000 calorie diet.



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