



# White Garden

## Almond Short Bread

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	187g	\$3.27	50%
Icing Sugar	120g	\$0.36	5.5%
Eggs	66g	\$0.30	4.6%
Egg Yolks	26g	\$0.08	1.2%
Flour	306g	\$0.51	7.9%
Almond Powder	53g	\$2.01	30.8%
Salt	2g		0.1%

Total Cost	Single Portion	Whole Recipe
	\$0.33	\$ 6.54

### Nutrition Facts

Serving Size 34.8g  
 Servings Per Container 20

---

Amount Per Serving

**Calories 170** **Calories From Fat 90**

---

% Daily Value

<b>Total Fat</b> 10g	<b>15%</b>
Saturated Fat 5g	<b>26%</b>
Trans Fat 0g	
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 18g	<b>6%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 3g	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 6%

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

1. Rub flour into salt and butter in mixer. Add icing sugar, almond powder and finish with eggs.
2. Cover with plastic wrap and refrigerate.
3. Bake at 150°C for 12 minutes in oven.

All stated prices are indicative.



# White Garden

## Cocoa Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	50g	\$0.15	7%
Eggs	125g	\$0.57	26.6%
Castor Sugar (1)	125g	\$0.52	24.4%
Egg White	75g	\$0.17	7.7%
Castor Sugar (2)	14g	\$0.06	2.7%
Flour	38g	\$0.06	3%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	25g	\$0.38	17.6%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	50g	\$0.23	10.9%

Nutrition Facts	
Serving Size 22.6g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories 70</b>	Calories From Fat 25
% Daily Value	
<b>Total Fat</b> 2.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 60mg	20%
<b>Sodium</b> 15mg	1%
<b>Total Carbohydrate</b> 10g	3%
Dietary Fiber 1g	2%
<b>Protein</b> 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion \$0.11	Whole Recipe \$2.13

- Whip egg yolks with eggs and sugar (1) to 3 times the volume.
- Concurrently, whip egg whites with sugar (2).
- Melt Pâtissier Chocolate Artisan Dark 72% Chocolatier.
- Fold all into the first mixture and finish with sifted Pâtissier Chocolate Artisan 22-24% Cocoa Powder and flour.
- Spread onto a 30 x 20 cm sheet of baking paper and bake 230°C for 6 minutes.

All stated prices are indicative.



# White Garden

## Lemon Almond Crunch

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	80g	\$1.40	17.4%
Brown Sugar	55g	\$0.63	7.9%
All Purpose Flour	55g	\$0.09	1.1%
Almond Powder	55g	\$2.09	26%
Vanilla Beans	2g	\$2.80	34.8%
Lemon Zest	5g	\$0.16	2
Pâtissier Chocolate Gourmand White Compound	130g	\$0.87	10.8%

Total Cost	Single Portion \$ 0.80	Whole Recipe \$ 8.04

### Nutrition Facts

Serving Size 38.2g  
Servings Per Container 10

---

Amount Per Serving

**Calories 130** Calories From Fat 80

---

	% Daily Value
<b>Total Fat</b> 9g	<b>14%</b>
Saturated Fat 4.5g	<b>22%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>6%</b>
<b>Sodium</b> 70mg	<b>3%</b>
<b>Total Carbohydrate</b> 11g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 2g	
Vitamin A 6%	Vitamin C 0%
Calcium 2%	Iron 4%

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

1. Mix butter and brown sugar in a mixer with a paddle.
2. Continue add in the dry ingredients to form a crumble texture.
3. Bake at 150°C at 18 – 20 minutes.
4. Melt Pâtissier Chocolate Gourmand White Compound and mix in the baked crumble.

All stated prices are indicative.



# White Garden

## Yoghurt Mousse With Blueberry

Ingredients	Quantity	Cost (SGD)	% of Total
Greek Yoghurt	200g	\$2.84	43.8%
Pâtissier Chocolate Blueberry Filling	20g	\$0.15	2.3%
Trimoline	33g	\$0.17	2.7%
Lime Zest	10g	\$1.13	17.4%
Gelatin Masse	50g	\$0.51	7.8%
Whipped Cream	200g	\$1.00	15.4%
Pâtissier Chocolate Artisan White 32% Couverture	40g	\$0.48	7.4%
Cream	40g	\$0.20	3.1%

Nutrition Facts	
Serving Size 59.3g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 130	Calories From Fat 90
% Daily Value	
<b>Total Fat</b> 10g	16%
Saturated Fat 6g	32%
Trans Fat 0g	
<b>Cholesterol</b> 35mg	11%
<b>Sodium</b> 15mg	1%
<b>Total Carbohydrate</b> 7g	2%
Dietary Fiber 1g	4%
<b>Protein</b> 1g	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion \$0.65	Whole Recipe \$6.48

1. Mix Pâtissier Chocolate Blueberry Filling and trimoline, then add in the greek yoghurt.
2. Make a ganache using Pâtissier Chocolate Artisan White Couverture and cream.
3. Mix the ganache and the blueberry mixture.
4. Melt gelatin masse.
5. Fold in the mixture.

All stated prices are indicative.



## White Garden

Yoghurt Mousse with Blueberry

Cocoa Sponge

Lemon Almond Crunch

Almond Short Bread



All stated prices are indicative.