



# The Fragrant Nuevo 74%

## BISCUIT CHOCOLATE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	250g	\$0.55	13.9%
Egg White Powder	10g	\$0.13	3.3%
Sugar	300g	\$1.24	31.5%
Egg Yolks	185g	\$0.56	14.1%
Pâtissier Chocolate Artisan	95g	\$1.42	36.1%
22-24% Cocoa Powder			
All Purpose Flour	25g	\$0.04	1.1%
	<b>Total Cost</b>	<b>Single Portion \$0.39</b>	<b>Whole Recipe \$3.95</b>

1. Whisk Egg Whites, Sugar and Egg White Powder together in a mixer bowl until stiff.
2. Add Egg Yolks, sifted Flour and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.
3. Pour the biscuit mix into a 60 cm x 40 cm baking tray lined with parchment paper.
4. Bake at 180°C for fifteen minutes.
5. Cool at room temperature and store in chiller for a while.

## RASPBERRY CREAM

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	400g	\$5.00	54%
Egg Yolks	120g	\$0.36	3.9%
Eggs	150g	\$0.68	7.3%
Sugar	120g	\$0.50	5.4%
Butter	150g	\$2.52	28.3%
Gelatine Mass	12g	\$0.10	1.1%
	<b>Total Cost</b>	<b>Single Portion \$0.93</b>	<b>Whole Recipe \$9.27</b>

1. Whisk Eggs, Egg Yolks and Sugar into a bowl until mixture turns light and creamy.
2. Add Raspberry Puree and pour into a saucepan.
3. Boil before remove from heat.
4. Add Gelatine Masse and sieve through. Let the mixture cool down.
5. Add Butter at 37°C using a hand-mixer to smooth the cream until a soft consistency is formed.

## DARK 74% COUVERTURE MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	180g	\$0.54	3.3%
Sugar	300g	\$1.24	7.7%
Pâtissier Chocolate Artisan	650g	\$8.58	53.2%
Dark 74% Couverture			
Cream (1)	120g	\$0.60	3.7%
Cream (2)	1000g	\$5.00	31%
Gelatine Masse	18g	\$0.16	1%
	<b>Total Cost</b>	<b>Single Portion \$1.61</b>	<b>Whole Recipe \$16.12</b>

1. Whisk Sugar Syrup and Egg Yolks together in a bowl with bain-marie method until slightly fluffy.
2. Pour into a mixing bowl and whip until light and fluffy.
3. Add melted Pâtissier Chocolate Artisan Dark 74% Couverture (at 55°C) and Cream (1).
4. Combine with whipped Cream (2) to obtain a light chocolate mousse.

Nutritional Facts	
Serving Size	86.5g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>250 from Fat 70</b>
% Daily Values*	
Total Fat 8g	12%
Saturated Fat 3g	16%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated 3g	
Cholesterol 235mg	79%
Sodium 50mg	2%
Total Carbohydrate 37g	12%
Dietary Fiber 3g	11%
<b>Protein 8g</b>	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 20%

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

Nutritional Facts	
Serving Size	95.2g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>250 from Fat 150</b>
% Daily Values*	
Total Fat 17g	27%
Saturated Fat 9g	46%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated 5g	
Cholesterol 250mg	83%
Sodium 150mg	6%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	7%
<b>Protein 5g</b>	
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 4%

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

Nutritional Facts	
Serving Size	226.8g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>960 from Fat 680</b>
% Daily Values*	
Total Fat 76g	116%
Saturated Fat 45g	226%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated 23g	
Cholesterol 385mg	128%
Sodium 55mg	2%
Total Carbohydrate 62g	21%
Dietary Fiber 7g	29%
<b>Protein 11g</b>	
Vitamin A 40%	Vitamin C 2%
Calcium 15%	Iron 40%

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

All stated prices are indicative.



# The Fragrant Nuevo 74%

## RASPBERRY JELLY

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	750g	\$9.39	92.7%
Sugar	135g	\$0.56	5.5%
Corn Flour	25g	\$0.04	0.4%
Gelatine Masse	15g	\$0.13	1.3%
Water	45g		
	<b>Total Cost</b>	<b>Single Portion \$1.01</b>	<b>Whole Recipe \$10.11</b>

1. Warm Raspberry Puree, Sugar and Corn Flour in saucepot till boiling.
2. Remove from heat and add Gelatine Masse and Water.
3. Sieve through and store aside.
4. This raspberry jelly will cover the sponge to retain moisture.

## RASPBERRY SORBET

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	500g	\$6.25	69.7%
Water	145g		
Glucose Powder	82g	\$2.22	24.8%
Sugar	110g	\$0.46	5.1%
Sorbet Stabilizer	1g	\$0.04	0.5%
	<b>Total Cost</b>	<b>Single Portion \$0.90</b>	<b>Whole Recipe \$8.97</b>

1. Heat Water, Sugar and Raspberry Puree to 45°C.
2. Remove from heat and sieve through.
3. Store in a chiller for at least 6 hours before starting to churn the sorbet.

## ASSEMBLY

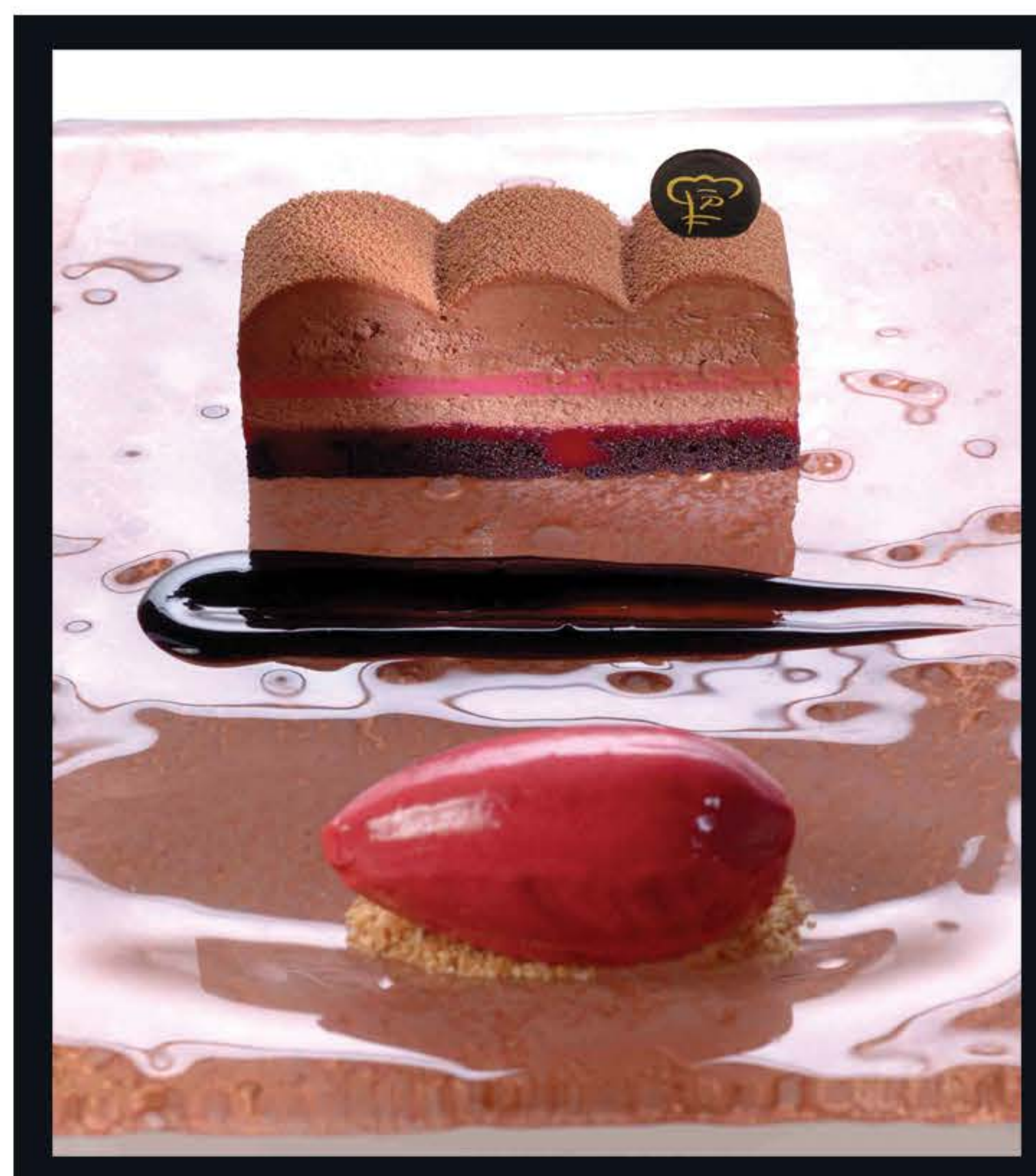
1. Pour first layer of Biscuit Sponge to the bottom of a rectangular stainless-steel ring (40 cm x 60 cm x 5cm high).
2. Add a layer of Raspberry Jelly, and then a layer of Chocolate Mousse. Refrigerate for thirty minutes.
3. Add a fine layer of Raspberry Cream and fill to the top with the Chocolate Mousse.
4. Use a special wave mould or ruler to achieve the pictured design on top.
5. Store in a freezer overnight, and then spray with a mixture of dark chocolate and cocoa butter.
6. Drizzle chocolate sauce on a plate.
7. Arrange a slice of cake and a quenelle of Raspberry Sorbet on the plate. Place some broken pieces of almonds under the sorbet to prevent it running onto the plate.

Nutritional Facts	
Serving Size	97g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>110 from Fat 0</b>
% Daily Values*	
Total Fat	0g 0%
Saturated Fat	0g 0%
Trans Fat	0g
Polyunsaturated Fat	0g
Monounsaturated	0g
Cholesterol	0mg 0%
Sodium	0mg 0%
Total Carbohydrate	13g 4%
Dietary Fiber	3g 13%
Protein	1g
Vitamin A	0% Vitamin C 0%
Calcium	0% Iron 0%

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

Nutritional Facts	
Serving Size	83.8g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>80 from Fat 0</b>
% Daily Values*	
Total Fat	0g 0%
Saturated Fat	0g 0%
Trans Fat	0g
Polyunsaturated Fat	0g
Monounsaturated	0g
Cholesterol	0mg 0%
Sodium	0mg 0%
Total Carbohydrate	19g 8%
Dietary Fiber	2g 9%
Protein	1g
Vitamin A	0% Vitamin C 0%
Calcium	0% Iron 0%

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



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