



Easter Cake

VIENNESE CAKE

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	300g	\$5.25	47.8%
Sugar	325g	\$1.35	12.3%
Honey	75g	\$1.19	10.9%
Egg Yolks	120g	\$0.36	3.3%
Eggs	250g	\$1.13	10.3%
All Purpose Flour	150g	\$0.25	2.3%
Corn Flour	125g	\$0.22	2%
Pâtissier Chocolate Artisan	75g	\$1.12	10.2%
22-24% Cocoa Powder			
Icing Sugar	25g	\$0.08	0.7%
Baking Powder	3g	\$0.03	0.3%
Total Cost		\$1.10	\$10.96

1. Whip Eggs, Egg Yolks and Sugar until fluffy.
2. Fold in Honey and then fold in the rest of the sifted dry ingredients.
3. Lastly fold in melted Butter.
4. Pour into desired cake ring.
5. Bake at 170°C for around 15 to 20 minutes.
6. Trim the cake and pipe a layer of Pâtissier Chocolate Blueberry Filling.

WHIPPED LEMON MILK CHOCOLATE GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream (1)	100g	\$0.43	9.4%
Glucose Syrup	11g	\$0.06	1.3%
Trimoline	11g	\$0.06	1.2%
Pâtissier Chocolate Artisan	200g	\$2.82	60.9%
Milk 40% Couverture			
Cream (2)	200g	\$0.98	21.2%
Masse Gelatine	10g	\$0.09	1.9%
Pâtissier Chocolate Lemon Filling	25g	\$0.19	4.1%
Total Cost		\$0.46	\$4.62

1. Boil Cream (1), Glucose Syrup and Trimoline before pouring into Pâtissier Chocolate Artisan Milk 40% Couverture and Masse Gelatine.
2. Mix well before adding Cream (2).
3. Emulsify with hand blender. Rest in chiller for 24 hours and it will be ready to be whip.

Nutritional Facts

Serving Size	144.8g
Servings per Container	10
Amount per serving	
Calories	540 from Fat 290
% Daily Values*	
Total Fat 32g	50%
Saturated Fat 18g	91%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 10g	
Cholesterol 325mg	109%
Sodium 310mg	13%
Total Carbohydrate 57g	19%
Dietary Fiber 3g	11%
Protein 8g	
Vitamin A 25%	Vitamin C 0%
Calcium 8%	Iron 20%

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

Nutritional Facts

Serving Size	53.5g
Servings per Container	10
Amount per serving	
Calories	230 from Fat 160
% Daily Values*	
Total Fat 18g	28%
Saturated Fat 11g	56%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 6g	
Cholesterol 40mg	14%
Sodium 20mg	1%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 8%	Vitamin C 2%
Calcium 6%	Iron 2%

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

All stated prices are indicative.



Easter Cake

DARK CHOCOLATE MASCARPONE CREAM

Ingredients	Quantity	Cost (SGD)	% of Total
Mascarpone	165g	\$2.05	40.3%
Cream	175g	\$0.88	17.1%
Pâtissier Chocolate Artisan	160g	\$2.17	42.6%
Dark 72% Chocolatier			
Total Cost		\$5.10	\$5.10

1. Boil Cream and pour into Pâtissier Chocolate Artisan Dark 72% Chocolatier.
2. Mix well and add in Mascarpone. Emulsify with hand-blender.

Nutritional Facts

Serving Size	50g		
Servings per Container	about 10		
Amount per serving			
Calories	230 from Fat 180		
% Daily Values*			
Total Fat 20g	31%		
Saturated Fat 12g	60%		
Trans Fat 0g			
Polyunsaturated Fat 1.5g			
Monounsaturated Fat 6g			
Cholesterol 25mg	8%		
Sodium 70mg	3%		
Total Carbohydrate 9g	3%		
Dietary Fiber 0g	0%		
Protein 2g			
Vitamin A 10%	Vitamin C	0%	
Calcium 4%	Iron	0%	

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

SPRAY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan	250g	\$3.60	48.7%
Milk 40% Couverture			
Pâtissier Chocolate Artisan	175g	\$3.67	49.8%
Cocoa Butter			
Pâtissier Chocolate Yellow Coloring Powder	0.5g	\$0.11	1.5%
Total Cost		\$7.38	\$7.38

1. Melt Pâtissier Chocolate Artisan Milk 40% Couverture and Pâtissier Chocolate Artisan Cocoa Butter together.
2. Blend in Pâtissier Chocolate Yellow Coloring Powder with hand-blender.
3. When the temperature reach 20°C, it will be ready to spray.

Nutritional Facts

Serving Size	14.2g		
Servings per Container	30		
Amount per serving			
Calories	100 from Fat 80		
% Daily Values*			
Total Fat 9g	14%		
Saturated Fat 5g	27%		
Trans Fat 0g			
Polyunsaturated Fat 0g			
Monounsaturated Fat 3g			
Cholesterol 0mg	0%		
Sodium 0mg	0%		
Total Carbohydrate 4g	1%		
Dietary Fiber 0g	0%		
Protein 0g			
Vitamin A 0%	Vitamin C	0%	
Calcium 2%	Iron	0%	

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

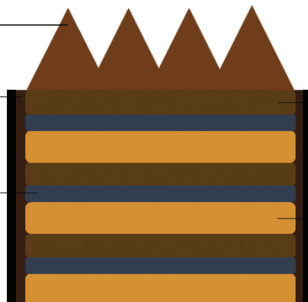
PÂTISSIER CHOCOLATE BLUEBERRY FILLING

1. Spread on each layer on top of the Viennese Cake.

Whipped Lemon
Milk Chocolate
Ganache

Spray

Pâtissier Chocolate
Blueberry Filling



Dark Chocolate
Mascarpone Cream

Viennese Cake

Chocolate Decoration
Sheet



All stated prices are indicative.