





# Hazelue

## Earl Grey Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	200g	\$1.00	17.2%
Earl Grey Powder	5g	\$0.49	8.5%
Pâtissier Chocolate Artisan Milk 40% Couverture	200g	\$2.88	49.6%
Pâtissier Chocolate Artisan Dark 61% Couverture	90g	\$0.42	7.2%
Trimoline	25g	\$0.13	2.3%
Unsalted Butter	50g	\$0.88	15.1%

Total Cost	Single Portion \$ 0.29	Whole Recipe \$5.80

## Nutrition Facts

Serving Size 28.5g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 140	<b>Calories From Fat</b> 100
% Daily Value	
<b>Total Fat</b> 11g	<b>17%</b>
<b>Saturated Fat</b> 7g	<b>34%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 30mg	<b>1%</b>
<b>Total Carbohydrate</b> 9g	<b>3%</b>
<b>Dietary Fiber</b> 1g	<b>2%</b>
<b>Protein</b> 1g	
<b>Vitamin A</b> 6%	<b>Vitamin C</b> 0%
<b>Calcium</b> 4%	<b>Iron</b> 4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil cream, trimoline and pour over Pâtissier Chocolate Artisan Milk 40% Couverture and Dark 61% Couverture.
2. Add in earl grey powder and mix well.
3. When the temperature of ganache reaches 45°C, add in butter (room temperature). Use hand blender to blend well.

All stated prices are indicative.



# Hazelue

## Hazelnut Choux Pastry Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	70g	\$0.17	4.6%
Unsalted Butter	50g	\$0.88	22.9%
Salt	1g		
Rice Flour	35g	\$0.09	2.5%
Hazelnut Flour	35g	\$1.11	28.9%
Pâtissier Chocolate Artisan 50% Hazelnut Praline	20g	\$0.57	14.8%
Eggs	50g	\$0.23	5.9%
Egg Yolks	85g	\$0.26	6.7%
Egg Whites	125g	\$0.28	7.2%
Sugar	60g	\$0.25	6.5%

Total Cost	Single Portion	Whole Recipe
	\$0.19	\$3.82

## Nutrition Facts

Serving Size 26.5g

Servings Per Container 20

Amount Per Serving

**Calories** 80    **Calories From Fat** 35

% Daily Value

**Total Fat** 4g    **6%**

Saturated Fat 2g    **10%**

Trans Fat 0g

**Cholesterol** 70mg    **24%**

**Sodium** 55mg    **2%**

**Total Carbohydrate** 5g    **2%**

Dietary Fiber 0g    **0%**

**Protein** 2g

Vitamin A 4%    Vitamin C 0%

Calcium 2%    Iron 2%

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

1. Make a choux with milk, butter and salt. Once it starts boiling, off the fire and add in rice flour, hazelnut flour and Pâtissier Chocolate Artisan 50% Hazelnut Praline. Mix well and continue to cook for another 1 minute. Pour in a mixing bowl with a paddle attachment and slowly add in eggs and egg yolks.
2. Make a meringue with egg whites and sugar.
3. Slowly fold the meringue into the choux dough.
4. Bake at 180°C for around 10-15 minutes.

All stated prices are indicative.



# Hazelue

## Hazelnut Shortcrust

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	138g	\$2.42	57.2%
Salt	2g	\$0.00	0%
Icing Sugar	75g	\$0.23	5.3%
Hazelnut Powder	25g	\$0.79	18.7%
T55 Flour	220g	\$0.37	8.8%
Eggs	35g	\$0.16	3.8%
Pâtissier Chocolate Artisan 50% Hazelnut Praline	20g	\$0.26	6.1%

Total Cost	Single Portion \$0.21	Whole Recipe \$4.22
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## Nutrition Facts

Serving Size 0	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 110	Calories From Fat 50
% Daily Value	
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 100mg	<b>4%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 1g	
Vitamin A 4%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Paddle the butter, salt and icing sugar before adding in sifted hazelnut powder and flour, lastly add in Pâtissier Chocolate Artisan 50% Hazelnut Praline and eggs.
2. Mould to desired tart shell and bake at 150°C for around 15-20 minutes.



All stated prices are indicative.