



# The Tart's Structure 58% – 40%

## SWEET DOUGH

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	300g	\$5.25	59.1%
Icing Sugar	200g	\$0.60	6.8%
Eggs	160g	\$0.72	8.2%
Almond Flour	60g	\$0.94	10.5%
All Purpose Flour	500g	\$0.84	9.5%
Salt	2g		
Milk	30g	\$0.08	0.8%
Pâtissier Chocolate Artisan Dark 58% Chocolate	40g	\$0.45	5%
	Total Cost	Single Portion \$0.89	Whole Recipe \$8.88

1. Paddles soften Butter and Icing Sugar and gradually add Eggs while Stirring in a mixer.
2. Sieve remaining ingredients into the mixture with melted Pâtissier Chocolate Artisan Dark 58% Chocolate and mix until dough is firm.
3. Cover dough with plastic and refrigerate for at least two hours.
4. Roll out the dough at 0.3cm and place into an 18cm x 18cm square greased with cold butter to avoid sticking.
5. Fold dough back to the rim of the ring and gently pinch it to create a nice edge on each corner. Refrigerate dough again for thirty minutes.
6. Prick the bottom of the crust with a fork. Place a piece of parchment paper onto the crust and weigh it down with uncooked rice.
7. Bake at 160°C for fifteen to twenty minutes until it set and turns lightly brown. Remove parchment and weights. Return crust to the oven for an additional three to five minutes to achieve a real golden chocolate colour. Let it cool.

## CHOCOLATE SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	90g	\$0.27	5.2%
Sugar (1)	80g	\$0.33	6.4%
Sugar (2)	120g	\$0.50	9.5%
Pâtissier Chocolate Artisan Dark 58% Chocolate	140g	\$1.57	30%
Butter	120g	\$2.10	40.2%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	30g	\$0.45	8.6%
	Total Cost	Single Portion \$0.52	Whole Recipe \$5.22

1. Melt Pâtissier Chocolate Artisan Dark 58% Chocolate and Butter at 45°C with a hot water bath.
2. Whip Eggs and Sugar (1) until they form stiff peaks and gently fold in Egg Yolks. Stop the mixer.
3. Pour in melted chocolate mixture and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.
4. Pour mixture into a greased sheet pan with parchment paper.
5. Bake at 180°C for ten to fifteen minutes until there is a slight crust on top while the inside is soft. Let it cool.

## Nutritional Facts

Serving Size	129.2g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>550 from Fat 260</b>
	% Daily Values*
<b>Total Fat 29g</b>	<b>45%</b>
Saturated Fat 17g	84%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated 8g	
Cholesterol 135mg	45%
Sodium 350mg	15%
<b>Total Carbohydrate 62g</b>	<b>21%</b>
Dietary Fiber 2g	7%
<b>Protein 10g</b>	
Vitamin A 20%	Vitamin C 0%
Calcium 6%	Iron 20%
* Percent Daily Values are based on a 2000 calorie diet.	

## Nutritional Facts

Serving Size	58g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>290 from Fat 170</b>
	% Daily Values*
<b>Total Fat 19g</b>	<b>29%</b>
Saturated Fat 11g	53%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated 6g	
Cholesterol 140mg	47%
Sodium 115mg	5%
<b>Total Carbohydrate 29g</b>	<b>10%</b>
Dietary Fiber 2g	7%
<b>Protein 3g</b>	
Vitamin A 10%	Vitamin C 0%
Calcium 2%	Iron 15%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.





# The Tart's Structure 58% – 40%

## DARK 58% CHOCOLATE CREMEUX

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	215g	\$0.54	7.4%
Cream	215g	\$1.08	14.9%
Tonka Bean			
Egg Yolks	105g	\$0.32	4.4%
Sugar	65g	\$0.27	3.7%
Pâtissier Chocolate Artisan Dark 58% Chocolate	450g	\$5.04	69.6%
Total Cost		Single Portion \$0.72	Whole Recipe \$7.24

1. Simmer fresh Milk and Cream in a saucepot and infuse shredded Tonka Bean for five minutes.
2. Whisk Egg Yolks and Sugar and add to mixture. Heat to a temperature of 83°C.
3. Pour the base over Pâtissier Chocolate Artisan Dark 58% Chocolate using a hand blender to smooth the cremeux. Ready to apply over the cooked tart shells.

## MILK 40% COUVERTURE GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	400g	\$2.00	16.3%
Glucose Syrup	40g	\$0.23	1.9%
Pâtissier Chocolate Artisan Milk 40% Couverture	650g	\$9.36	76.2%
Butter	40g	\$0.70	5.7%
Total Cost		Single Portion \$1.23	Whole Recipe \$12.29

1. Boil Cream and pour over Pâtissier Chocolate Artisan Milk 40% Couverture and glucose.
2. Use a hand-blender to smooth the ganache.
3. At 35°C, add softened Butter and finish smoothing the ganache. It will be ready for usage over the tart shells.

## BLACKBERRY GEL

Ingredients	Quantity	Cost (SGD)	% of Total
Blackberry Puree	250g	\$3.75	77.4%
Trimoline	25g	\$0.13	2.7%
Water	60g		
Agar Agar	8g	\$0.88	18.2%
Sugar	20g	\$0.08	1.7%
Total Cost		Single Portion \$0.48	Whole Recipe \$4.85

1. Warm Blackberry Puree and Trimoline. Add Sugar and Agar Agar progressively and boil. Remove from heat.
2. Add mineral Water to perfect the smooth texture. Sieve through and store aside to cool. This gel will be applied over the sponge on top.

## Nutritional Facts

Serving Size	105g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>410 from Fat 260</b>
% Daily Values*	
<b>Total Fat</b> 29g	<b>45%</b>
Saturated Fat 17g	<b>85%</b>
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated 10g	
<b>Cholesterol</b> 170mg	<b>56%</b>
<b>Sodium</b> 60mg	<b>3%</b>
<b>Total Carbohydrate</b> 33g	<b>11%</b>
Dietary Fiber 3g	<b>13%</b>
<b>Protein</b> 5g	
Vitamin A 10%	Vitamin C 0%
Calcium 8%	Iron 20%

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

## Nutritional Facts

Serving Size	113g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>560 from Fat 390</b>
% Daily Values*	
<b>Total Fat</b> 43g	<b>66%</b>
Saturated Fat 26g	<b>132%</b>
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated 13g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 85mg	<b>3%</b>
<b>Total Carbohydrate</b> 39g	<b>13%</b>
Dietary Fiber 1g	<b>5%</b>
<b>Protein</b> 5g	
Vitamin A 15%	Vitamin C 6%
Calcium 10%	Iron 8%

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

## Nutritional Facts

Serving Size	36.3g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>40 from Fat 0</b>
% Daily Values*	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 9g	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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# The Tart's Structure 58% – 40%

## SPRAY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Milk 40% Couverture	500g	\$7.20	48.7%
Pâtissier Chocolate Artisan Cocoa Butter	350g	\$7.35	49.8%
Pâtissier Chocolate Artisan Yellow Coloured Powder	1g	\$0.22	1.5%
Total Cost		Single Portion \$0.30	Whole Recipe \$14.77

- 1.Melt Pâtissier Chocolate Artisan Milk 40% Couverture and add Pâtissier Chocolate Artisan Cocoa Butter.
- 2.Hand-mix by adding Pâtissier Chocolate Artisan Yellow Coloured Powder to obtain a perfect smooth spray.
- 3.Spray on frozen surface.

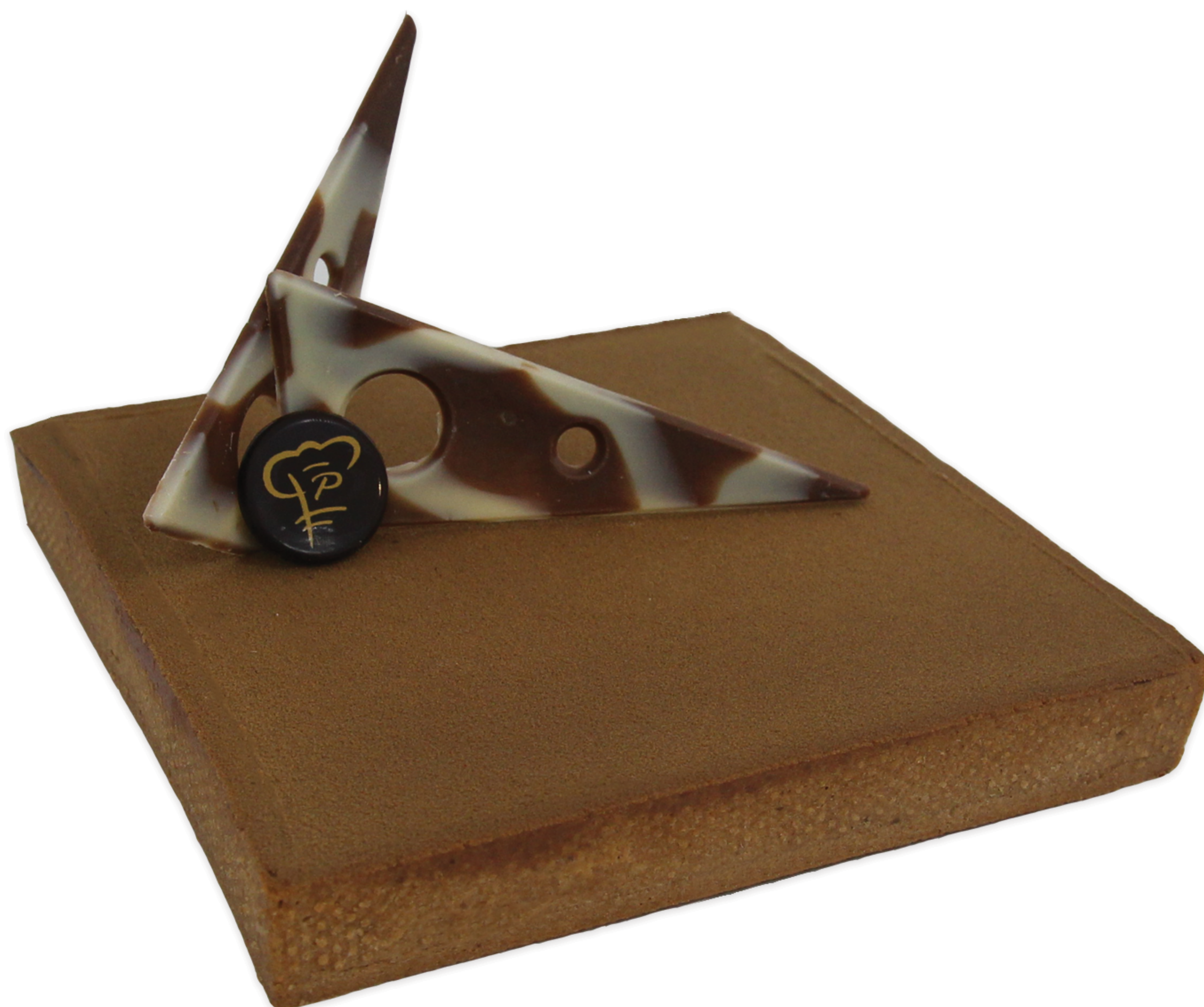
## Nutritional Facts

Serving Size	17g
Servings per Container	50
Amount per serving	
<b>Calories</b>	<b>120 from Fat 100</b>
% Daily Values*	
<b>Total Fat</b> 11g	<b>17%</b>
Saturated Fat 7g	<b>33%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated 3.5g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 5mg	<b>0%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 2%

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

## ASSEMBLY

- 1.After baking the square Tart Shells, apply little bit of melted dark couverture at the bottom to maintain a longer crispiness texture.
- 2.Start pouring Cremeux and Ganache into both tart shells before applying the sponge.
- 3.Chill and add the Blackberry Gel. Continues to fill Cremeux and Ganache to the top.
- 4.The cremeux tart shell will be stored in freezer for a while before applying the spray on frozen surface.
- 5.Tarts are ready to be display or served at room temperature.



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