



Chestnut Yule Log

Chestnut Chocolate Cake Base

Ingredients	Quantity	Cost (SGD)	% of Total
Flour	50g	\$0.08	0.7%
Sugar	350g	\$1.45	12.4%
Almond Paste	200g	\$3.12	26.7%
Chestnut Paste	150g	\$3.57	30.5%
Eggs	600g	\$2.72	23.2%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	50g	\$0.75	6.4%

Total Cost	Single Portion \$1.17	Whole Recipe \$11.69
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Nutrition Facts	
Serving Size 140g	
Servings Per Container 10	
Amount Per Serving	
Calories 350	Calories From Fat 100
% Daily Value	
Total Fat 11g	17%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 255mg	85%
Sodium 80mg	3%
Total Carbohydrate 48g	16%
Dietary Fiber 2g	6%
Protein 17g	
Vitamin A 8%	Vitamin C 0%
Calcium 10%	Iron 25%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Combine the dry ingredients.
2. Beat the eggs and sugar till firm.
3. Fold the dry ingredients to the egg mix.
4. Bake at 180°C for 25 minutes depends on the cake size and oven type.

All stated prices are indicative.



Chestnut Yule Log

Spice Ganache Insert Dark 61%

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	140g	\$0.70	24.8%
Sugar	35g	\$0.15	5.2%
Butter	30g	\$0.53	18.6%
Cinnamon	2g	\$0.28	9.9%
Orange zest	5g	\$0.10	3.4%
Cardamom	2g	\$0.14	5%
Pâtissier Chocolate Artisan Dark 61% Couverture	200g	\$0.93	33.1%

Total Cost	Single Portion \$0.28	Whole Recipe \$2.82

1. Bring the cream to boil with all spices to enhance the aroma and pour over Pâtissier Chocolate Artisan Dark 61% Couverture.
2. Add the butter with hand blender.

Chestnut Cream For Piping

Ingredients	Quantity	Cost (SGD)	% of Total
Chestnut Paste	400g	\$9.52	77.5%
Butter (Softened)	150g	\$2.63	21.4%
Vanilla Pods	0.1g	\$0.14	1.1%

Total Cost	Single Portion \$1.23	Whole Recipe \$12.28

1. Mix the paste until very smooth and easy to pipe.
2. Add the butter and whisk until light and smooth and pipe using vermicelli tip.

Nutrition Facts	
Serving Size 40.9g	
Servings Per Container about 10	
Amount Per Serving	
Calories 180	Calories From Fat 130
% Daily Value	
Total Fat 14g	22%
Saturated Fat 8g	42%
Trans Fat 0g	
Cholesterol 30mg	11%
Sodium 35mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 1g	5%
Protein 1g	
Vitamin A 8%	Vitamin C 2%
Calcium 2%	Iron 6%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutrition Facts	
Serving Size 55g	
Servings Per Container 10	
Amount Per Serving	
Calories 120	Calories From Fat 110
% Daily Value	
Total Fat 12g	19%
Saturated Fat 8g	38%
Trans Fat 0g	
Cholesterol 35mg	11%
Sodium 125mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 10%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



Chestnut Yule Log

Light Chestnut Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	40g	\$0.12	1.2%
Sugar	60g	\$0.25	2.6%
Water	20g	\$0	0%
Chestnut Paste	300g	\$7.14	73.7%
Masse Gelatine	54g	\$0.47	4.9%
Whipped Cream	200g	\$1	10.3%
Pâtissier Chocolate Artisan Milk 34.6% Couverture	100g	\$0.70	7.3%

Nutrition Facts

Serving Size 72g	
Servings Per Container about 11	
Amount Per Serving	
Calories 160	Calories From Fat 100
% Daily Value	
Total Fat 11g	18%
Saturated Fat 7g	34%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 20mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Protein 3g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion \$0.90	Whole Recipe \$9.68
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1. Soak the gelatin sheets.
2. Boil the sugar and water to 121°C before pouring into the beaten eggs and add the soaked gelatin then Pâtissier Chocolate Artisan Milk 34.6% Couverture.
3. Beat the chestnut paste until smooth, combine with your first mixture and add the whipped cream - mix with care.



All stated prices are indicative.