



# Tangy 61%

Flexipan Mould

## Biscuit 61%

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	160g	\$0.35	9.6%
Sugar	180g	\$0.75	20.5%
Egg Yolks	115g	\$0.34	9.4%
Pâtissier Chocolate Artisan Dark 61% Couverture	80g	\$0.37	10.2%
Cake Flour	30g	\$0.05	1.4%
Pâtissier Chocolate Artisan Cocoa Butter	60g	\$1.26	34.5%
Unsalted Butter	30g	\$0.53	14.4%

Total Cost	Single Portion	Whole Recipe
	\$0.37	\$3.65

Nutrition Facts	
Serving Size 65.5g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 240	Calories From Fat 140
% Daily Value	
<b>Total Fat</b> 15g	23%
Saturated Fat 8g	39%
Trans Fat 0g	
<b>Cholesterol</b> 155mg	52%
<b>Sodium</b> 60mg	2%
<b>Total Carbohydrate</b> 24g	8%
Dietary Fiber 1g	2%
<b>Protein</b> 4g	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 6%
* Percent Daily Values are based on a 2000 calorie diet.	

- Whip egg whites and sugar until stiff, gradually add egg yolks.
- Lastly, fold melted Pâtissier Chocolate Artisan Dark 61% Couverture with sieved Cocoa Butter, flour and lastly melt butter into smooth mixture.
- Bake at 170°C for 15-20 minutes until moist.

All stated prices are indicative.



# Tangy 61%

## 61% Soft Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	150g	\$0.38	4.7%
Pâtissier Chocolate Artisan Dark 61% Couverture	460g	\$2.14	26.7%
Gelatin Masse	12g	\$0.10	1.3%
Whip Cream	1080g	\$5.40	67.3%

Total Cost	Single Portion \$0.40	Whole Recipe \$8.02
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1. Boil milk then add gelatin masse and pour over the Pâtissier Chocolate Artisan Dark 61% Couverture to obtain a smooth ganache
2. At 35°C add the whip cream then mixed well to obtain the mousse. Ready for usage

## Marmalade Insert Gel

Ingredients	Quantity	Cost (SGD)	% of Total
Orange Marmalade	250g	\$1.72	56.6%
Agar Agar Powder	12g	\$1.32	43.4%

Total Cost	Single Portion \$0.30	Whole Recipe \$3.04
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1. Warm in pot the marmalade then add agar agar powder and blended it until smooth.
2. Ready to freeze into a ring then insert into the mould.

### Nutrition Facts

Serving Size 85.1g  
Servings Per Container 20

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Amount Per Serving

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**Calories 300**    **Calories From Fat 250**

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% Daily Value

<b>Total Fat</b> 28g	43%
Saturated Fat 17g	85%
Trans Fat 0g	
<b>Cholesterol</b> 80mg	27%
<b>Sodium</b> 30mg	1%
<b>Total Carbohydrate</b> 12g	4%
Dietary Fiber 1g	5%
<b>Protein</b> 2g	
Vitamin A 20%	Vitamin C 0%
Calcium 6%	Iron 6%

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

### Nutrition Facts

Serving Size 26.2g  
Servings Per Container 10

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Amount Per Serving

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**Calories 50**    **Calories From Fat 0**

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% Daily Value

<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 15mg	1%
<b>Total Carbohydrate</b> 14g	5%
Dietary Fiber 0g	0%
<b>Protein</b> 0g	
Vitamin A 0%	Vitamin C 10%
Calcium 0%	Iron 0%

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## Orange Marmalade

Ingredients	Quantity	Cost (SGD)	% of Total
Orange Fruit	450g	\$2.76	26.1%
Mandarin Puree	250g	\$3.50	33.1%
Sugar	750g	\$3.11	29.4%
Pectin NH	16g	\$1.09	10.3%
Acid Citric	12g	\$0.12	1.2%
Water	50g		

Total Cost	Single Portion \$0.53	Whole Recipe \$10.58
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1. In large pot, pour sliced orange, puree and sugar then start cooking at low heat.
2. Add pectin progressively with little bit sugar into the mixture then bring to boiling until little reduction.
3. Remove from store add acid citric and water.
4. Leave aside to cool before processing to blend.

Nutrition Facts	
Serving Size 76.4g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories 160</b> Calories From Fat 0	
% Daily Value	
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 45mg	2%
<b>Total Carbohydrate</b> 42g	14%
Dietary Fiber 1g	4%
<b>Protein</b> 0g	
Vitamin A 0%	Vitamin C 25%
Calcium 4%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

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## Glaze

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	300g	\$1.50	19.5%
Water	350g		
Glucose	180g	\$1.03	13.4%
Sugar	450g	\$1.87	24.3%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	150g	\$2.25	29.3%
Gelatine Masse	120g	\$1.05	13.6%

Total Cost	Single Portion \$0.26	Whole Recipe \$7.69
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## Nutrition Facts

Serving Size 51.7g	
Servings Per Container 30	
Amount Per Serving	
<b>Calories</b> 140	Calories From Fat 45
% Daily Value	
<b>Total Fat</b> 5g	7%
Saturated Fat 3g	15%
Trans Fat 0g	
<b>Cholesterol</b> 15mg	5%
<b>Sodium</b> 5mg	0%
<b>Total Carbohydrate</b> 22g	7%
Dietary Fiber 1g	6%
<b>Protein</b> 2g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 8%
* Percent Daily Values are based on a 2000 calorie diet.	

1. In sauce pot, boil sugar, water, glucose and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.
2. Add cream gradually then cook until 105°C.
3. Remove from heat before adding in masse gelatin.
4. Sieve through then rest at least 6 hours before usage.



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