



Cinnamon & Berries Yule Rectangular

HAZELNUT JOCONDE

Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	215g	\$0.64	5.9%
Hazelnut Powder	215g	\$4.71	42.7%
Cake Flour	60g	\$0.10	0.9%
Unsalted Butter	45g	\$0.68	6.1%
Eggs	360g	\$1.63	14.8%
Sugar	100g	\$0.42	3.8%
Egg Whites	90g	\$0.20	1.8%
Chopped Hazelnuts	115g	\$2.64	24%
Total Cost	Single Portion	Whole Recipe	
	\$0.55	\$11.02	

1. Whisk Icing Sugar, Hazelnut Powder in a mixer bowl and gradually add Eggs until smoothen.
2. Add sieved Flour then followed by whipped meringue of Egg Whites and sugar.
3. Lastly fold the melted Butter and chopped roasted Hazelnuts. Spread onto baking tray with parchment paper. Bake at 180°C for 15 to 20 minutes until light colour.
4. Rest aside and store in chiller.

COCONUT PRALINE WAFER

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Artisan Milk 40% Couverture	60g	\$0.86	11.5%
Pâtissier Artisan Coconut Praline Paste	110g	\$3.12	41.4%
Feuillantine Wafer	180g	\$2.16	28.7%
Pâtissier Artisan Cocoa Butter	40g	\$0.84	11.1%
Cinnamon Powder	4g	\$0.56	7.4%
Total Cost	Single Portion	Whole Recipe	
	\$0.15	\$7.54	

1. Start to melt Pâtissier Artisan Cocoa Butter then add Pâtissier Artisan Milk 40% Couverture, Pâtissier Artisan Coconut Praline Paste and cinnamon powder.
2. Mix properly then add the crispy Feuillantine Wafer. Spread onto a tray at 0.5 cm thick.
3. Store in chiller for a while then cut a small rectangular bar that will be apply during the build-up of the cake.

RED SPRAY + LOGO

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Artisan White 32% Couverture	500g	\$4.14	20.8%
Pâtissier Artisan Cocoa Butter	350g	\$7.35	36.8%
Red Colouring Powder	10g	\$8.46	42.4%
Total Cost	Single Portion	Whole Recipe	
	\$0.20	\$19.95	

1. Melt Pâtissier Artisan White 32% Couverture at 40°C add melt Pâtissier Artisan Cocoa Butter then using hand mixer by adding both colourings to obtain a perfect smooth of your spray. Spray on frozen surface.

Nutritional Facts

Serving Size	60g
Servings per Container	20
Amount per serving	
Calories	160 from Fat 90
% Daily Values*	
Total Fat 17g	15%
Saturated Fat 3.5g	19%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 80mg	27%
Sodium 80mg	3%
Total Carbohydrate 28g	9%
Dietary Fiber 1g	3%
Protein 4g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 4%

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

Nutritional Facts

Serving Size	7.9g
Servings per Container	50
Amount per serving	
Calories	80 from Fat 25
% Daily Values*	
Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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

Nutritional Facts

Serving Size	8.6g
Servings per Container	about 100
Amount per serving	
Calories	60 from Fat 45
% Daily Values*	
Total Fat 5g	8%
Saturated Fat 3.5g	16%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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



Cinnamon & Berries Yule Rectangular

BERRIES CARDINAL CREAM

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	800g	\$2.00	11.1%
Raspberry Juice	225g	\$2.81	15.6%
Strawberry Juice	225g	\$1.56	8.6%
Sugar	250g	\$1.04	5.7%
Egg Yolks	40g	\$0.12	0.7%
Eggs	240g	\$1.09	6%
Corn Flour	110g	\$0.19	1.1%
Gelatin Leaves	12g	\$0.52	2.9%
Cream	1250g	\$8.75	48.4%
	Total Cost	Single Portion \$0.36	Whole Recipe \$18.09

1. Combine Milk and both Berries Juices then start to warm the liquid until boiling stage.
2. Add whisked Eggs, Egg Yolks, Sugar and Corn Flour then continue to cook until boil.
3. Remove from the heat before adding Gelatin Leaves. Soak in iced water to become soft.
4. Pour mixture into a mixer bowl with paddle until texture is smooth and soft.
5. Add the whipped Cream to obtain a homogenised texture and ready to build up the Yule rectangular. Possible to adjust the colour of the berries cream.

VANILLA CREMEUX

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	900g	\$6.30	49.9%
Milk	120g	\$0.30	2.4%
Vanilla Pod	3 pcs	\$2.80	22.2%
Gelatin Masse	15g	\$0.13	1%
Pâtissier Artisan White 31%	360g	\$2.98	23.6%
Chocolate			
Lime Zest	1g	\$0.11	0.9%
	Total Cost	Single Portion \$0.25	Whole Recipe \$12.62

1. Boil Cream, Milk, Vanilla Pods and add Gelatine Masse then sieve over Pâtissier Artisan White 31% Chocolate. Using hand mixer to smooth the mixture.
2. Lastly fold Lime Zest and rest in chiller until next day. This whip will be your topping using round nozzle. The same cremeux to apply into the half flexipan mould and freeze it. This will be add on top of the cake and ready to spray.

Nutritional Facts

Serving Size	64g
Servings per Container	50
Amount per serving	
Calories	130 from Fat 100
% Daily Values*	
Total Fat 11g	16%
Saturated Fat 6g	32%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 3g	
Cholesterol 65mg	22%
Sodium 25mg	1%
Total Carbohydrate 7g	2%
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.

Nutritional Facts

Serving Size	28g
Servings per Container	50
Amount per serving	
Calories	110 from Fat 80
% Daily Values*	
Total Fat 9g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 3g	
Cholesterol 25mg	9%
Sodium 10mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 6%	Vitamin C 0%
Calcium 2%	Iron 0%

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

