



# The Floral Forest 61%

## COCOA ESSENCE

Ingredients	Quantity
Pâtissier Chocolate Artisan	100g
Cocoa Mass	
Glucose	100g

1. Warm glucose and Pâtissier Chocolate Artisan Cocoa Mass to 45°C till consistency turns liquid. Store in a cool place.

## LIGHT CHOCOLATE SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	400g	\$1.20	12.2%
Sugar (1)	150g	\$0.62	6.3%
Almond Flour	150g	\$2.34	23.8%
Icing Sugar	150g	\$0.45	4.6%
Egg Whites	350g	\$0.77	7.8%
Sugar (2)	150g	\$0.62	6.4%
All Purpose Flour	100g	\$0.17	1.7%
Pâtissier Chocolate Artisan	90g	\$1.35	13.7%
22-24% Cocoa Powder			
Butter	120g	\$2.10	21.4%
Pâtissier Chocolate Artisan	10g	\$0.14	1.4%
Cocoa Mass			
Glucose Syrup	10g	\$0.06	0.6%
	<b>Total Cost</b>	<b>Single Portion \$0.98</b>	<b>Whole Recipe \$9.82</b>

1. Whip Egg Yolks and Sugar in a bowl over a bain-marie till fluffy creamy ribbons are formed. The temperature must reach 40°C for the egg yolks to start coagulating.

2. Pour into a mixer and whisk until cool.

3. Concurrently whip Egg Whites and Sugar to stiff peak and pour sieved Flours and Cocoa Powder. Incorporate into the egg yolks mixture and Cocoa Essence.

4. Melt Butter and add to the mixture.

5. Grease a stainless-steel ring and add parchment paper (three-quarters of the way to the top) before pouring in mixture.

6. Preheat an oven to 200°C and bake for thirty to forty minutes. Turn sponge over onto a rack and let it cool. Store in the refrigerator.

## OLD RUM SYRUP

Ingredients	Quantity	Cost (SGD)	% of Total
Water	300g		
Sugar	180g	\$0.75	10%
Vanilla Beans	1g	\$1.40	18.7%
Rum	60g	\$5.36	71.4%
	<b>Total Cost</b>	<b>Single Portion \$0.15</b>	<b>Whole Recipe \$7.50</b>

1. Boil Sugar and Vanilla Beans (halved – including seeds).

2. Let mixture cool and add rum. Refrigerate until required.

Nutritional Facts	
Serving Size	167g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>570 from Fat 250</b>
% Daily Values*	
<b>Total Fat 28g</b>	<b>42%</b>
Saturated Fat 12g	59%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 8g	
<b>Cholesterol 540mg</b>	<b>180%</b>
<b>Sodium 180mg</b>	<b>7%</b>
<b>Total Carbohydrate 63g</b>	<b>21%</b>
Dietary Fiber 3g	12%
<b>Protein 19g</b>	
Vitamin A 25%	Vitamin C 0%
Calcium 15%	Iron 35%

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

Nutritional Facts	
Serving Size	10.8g
Servings per Container	50
Amount per serving	
<b>Calories</b>	<b>15 from Fat 0</b>
% Daily Values*	
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 4g</b>	<b>1%</b>
Dietary Fiber 0g	0%
<b>Protein 0g</b>	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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

All stated prices are indicative.



# The Floral Forest 61%

## DARK 61% CHOCOLATE MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 61% Couverture	660g	\$3.08	50.3%
Cream	480g	\$2.40	39.2%
Egg Whites	120g	\$0.26	4.3%
Sugar	75g	\$0.31	5.1%
Gelatine Masse	8g	\$0.07	1.1%
<b>Total Cost</b>		<b>\$0.31</b>	<b>\$6.12</b>

- Whip Cream until soften and refrigerate.
- Melt Pâtissier Chocolate Artisan Dark 61% Couverture in a bain-marie at 45°C .
- Whisk Egg Whites and Sugar until firm peaks are formed.
- Progressively add melted chocolate and add soft cream. Do not over-mix or mousse will have a hard texture. Store in a cool place.

## WHIPPED VANILLA SULAWESI

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	500g	\$2.50	48.4%
Icing Sugar	75g	\$0.22	4.4%
Vanilla Beans	1g	\$1.40	27.1%
Mascarpone	75g	\$0.93	18%
Trimoline	20g	\$0.11	2%
<b>Total Cost</b>		<b>\$0.52</b>	<b>\$5.16</b>

- Place Cream in chiller.
- Gradually whisk in sifted Icing Sugar, Trimoline and mascarpone and halved vanilla pod (including seeds). Chantilly cream should have a soft texture. If over whipped it will become like butter. Refrigerate until use.

## CHERRY COMPOTES

Ingredients	Quantity	Cost (SGD)	% of Total
Cherry Puree	200g	\$2.26	62.1%
Sugar (1)	48g	\$0.20	5.5%
Corn Flour	6g	\$0.01	0.3%
Sugar (2)	6g	\$0.02	0.7%
Lemon Juice	6g	\$0.04	1.1%
Cherry Syrup	42g		
Canned Cherries	80g	\$1.10	30.3%
<b>Total Cost</b>		<b>\$0.36</b>	<b>\$3.64</b>

- Warm Cherry Puree, Sugar (1) and Lemon Juice until soften.
- Add Water and Corn Flour into the mixture and boil for 2 to 3 minutes until thicken.
- Add the Cherry Syrup and boil again. Remove from heat.
- Add the remaining Sugar (2) and Canned Cherries and store aside to cool. Store in chiller until ready for usage.

Nutritional Facts	
Serving Size	67.2g
Servings per Container	20
Amount per serving	
<b>Calories</b>	<b>260 from Fat 180</b>
% Daily Values*	
Total Fat 20g	30%
Saturated Fat 12g	59%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 6g	
Cholesterol 45mg	14%
Sodium 30mg	1%
Total Carbohydrate 19g	6%
Dietary Fiber 2g	7%
Protein 3g	
Vitamin A 10%	Vitamin C 0%
Calcium 4%	Iron 8%

Nutritional Facts	
Serving Size	67.1g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>240 from Fat 200</b>
% Daily Values*	
Total Fat 22g	33%
Saturated Fat 14g	69%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 5g	
Cholesterol 70mg	23%
Sodium 20mg	1%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 0%

Nutritional Facts	
Serving Size	38.8g
Servings per Container	10
Amount per serving	
<b>Calories</b>	<b>25 from Fat 0</b>
% Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 0%

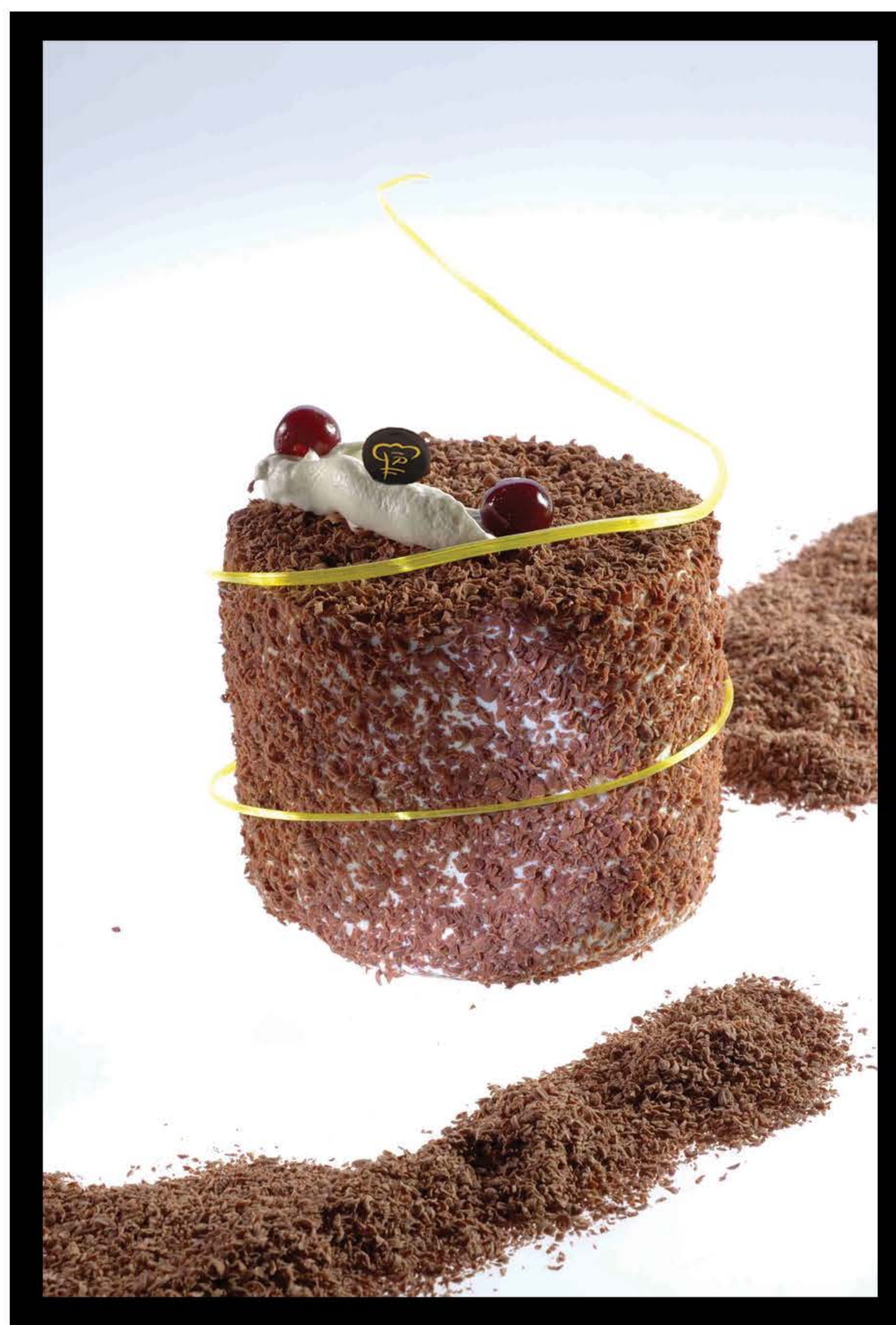
All stated prices are indicative.



# The Floral Forest 61%

## ASSEMBLY

1. Using a cylinder tube to build up the cake - start to slice Light Chocolate Sponge into three equal layers.
2. Add a layer of sponge to the bottom and brush with Old Rum Syrup.
3. Following a layering process, add a layer of Dark Chocolate 61% Mousse followed by a layer of Cherry Compotes and another sponge. Repeat.
4. Top everything off with Whipped Vanilla Sulawesi. Refrigerate cake for at least two hours before removing rings.
5. Cover the cake with a fine layer of Chantilly cream. Shave thinner milk chocolate using a kitchen grater and sprinkle over cake.
6. Finish decoration with yellow d sugar and some cherry confit.
7. Cakes are best prepared one day in advance as the sponge gains moisture.



All stated prices are indicative.