



Mosaic Square Delice

ANISE PAIN DE GENES

Ingredients	Quantity	Cost (SGD)	% of Total
Eggs	630g	\$2.85	15.7%
Marzipan	640g	\$9.39	51.6%
Butter	200g	\$3.50	19.2%
All Purpose Flour	120g	\$0.20	1.1%
Baking Powder	8g	\$0.08	0.4%
Blueberry Puree	90g	\$1.58	8.7%
Anise Powder	3g	\$0.59	3.3%
		Total Cost	Single Portion \$1.82
			Whole Recipe \$18.18

1. Paddle Almond Paste and Eggs at 40°C over a Bain Marie stirring continuously.
2. Start using whisk to whip until it becomes light and fluffy with Anise Powder. Pour over sifted Flour and Baking Powder.
3. Lastly fold in melted Butter and Blueberry Puree. Place in rectangular stainless-steel ring onto a tray lined with greased parchment.
4. Pour at least half for the ring and bake immediately at 180°C for 30 to 40 minutes until it turns golden. Remove from the oven and let cool. Refrigerate overnight before assembling the cake.

BLUEBERRY COMPOTES

Ingredients	Quantity	Cost (SGD)	% of Total
Blueberry Puree	800g	\$12.56	91.3%
Sugar	250g	\$1.04	7.5%
Lemon Juice	20g	\$0.14	1%
Corn Flour	15g	\$0.03	0.2%
Water	120g		
		Total Cost	Single Portion \$1.38
			Whole Recipe \$13.76

1. Cook deforested Blueberry Puree, Sugar and Lemon Juice over low heat, stirring with a spatula.
2. Add Corn Starch dissolved in Water.
3. Cook until sauce begins thickening then cool and refrigerate. Use little juice to give better colour for the Pain de Genes.

Nutritional Facts			
Serving Size	169.1g		
Servings per Container	10		
Amount per serving			
Calories	450 from Fat 280		
% Daily Values*			
Total Fat 31g	48%		
Saturated Fat 13g	65%		
Trans Fat 0g			
Polyunsaturated Fat 1.5g			
Monounsaturated Fat 7g			
Cholesterol 310mg	104%		
Sodium 320mg	13%		
Total Carbohydrate 65g	22%		
Dietary Fiber 2g	8%		
Protein 12g			
Vitamin A 20%	Vitamin C 2%		
Calcium 10%	Iron 10%		

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

Nutritional Facts			
Serving Size	120.5g		
Servings per Container	10		
Amount per serving			
Calories	140 from Fat 0		
% 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 37g	12%		
Dietary Fiber 2g	8%		
Protein 1g			
Vitamin A 0%	Vitamin C 2%		
Calcium 0%	Iron 0%		

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

All stated prices are indicative.



Mosaic Square Delice

WHITE 32% COUVERTURE MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	125g	\$0.31	2.3%
Cream (1)	125g	\$0.62	4.6%
Egg Yolks	60g	\$0.18	1.3%
Sugar	30g	\$0.12	0.9%
Pâtissier Chocolate Artisan	600g	\$7.20	53.2%
White 32% Couverture			
Masse Gelatine	40g	\$0.35	2.6%
Cream (2)	950g	\$4.75	35.1%
Total Cost		\$1.35	\$13.54

1. Boil Milk and Cream (1). Add in whisked Egg Yolk and Sugar and heat mixture to 83°C. Remove from heat.
2. Add Masse Gelatine and pour over chopped Pâtissier Chocolate Artisan White 32% Couverture.
3. Using hand blender to smoothen and maintain a temperature of 38°C then fold in the whipped Cream (2). The texture should be more liquid than firm - easy to obtain a smooth surface.

WHITE CAKE SPRAY

Ingredients	Quantity	Cost (SGD)*	% of Total
Pâtissier Chocolate Artisan	500g	\$10.34	83.3%
Ivory White Cocoa Butter			
Pâtissier Chocolate Artisan	250g	\$2.07	16.7%
White 31% Chocolate			
Total Cost		\$0.18	\$12.41

1. Melt both Pâtissier Chocolate Artisan Ivory White Cocoa Butter and Pâtissier Chocolate Artisan White 31% Chocolate together. Ready to spray.

ASSEMBLY

1. Fill the bottom of a 16 by 16 by 5 cm stainless-steel square with Anise Pain de Genes then top with a layer of Blueberry Compote.
2. Refrigerate to set for a while then fill to the top of the square with White 32% Couverture Mousse.
3. Use excess mousse to create design on top (as pictured). After cake has been store in freezer overnight, spray the top with White Spray then remove the square steel and with a warm knife cutting to create cleaner edges. Ready for display with the dark compound stick.

Nutritional Facts	
Serving Size	193g
Servings per Container	10
Amount per serving	
Calories	760 from Fat 590
% Daily Values*	
Total Fat 65g	100%
Saturated Fat 40g	201%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 20g	
Cholesterol 240mg	79%
Sodium 80mg	3%
Total Carbohydrate 40g	13%
Dietary Fiber 0g	0%
Protein 7g	
Vitamin A 35%	Vitamin C 4%
Calcium 15%	Iron 2%

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

Nutritional Facts	
Serving Size	10.7g
Servings per Container	70
Amount per serving	
Calories	80 from Fat 70
% Daily Values*	
Total Fat 8g	12%
Saturated Fat 5g	24%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2.5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 2g	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.



All stated prices are indicative.