



K-Tart

Yuja Curd

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	255g	\$0.64	1.8%
Egg Yolks	45g	\$0.14	0.4%
Corn Flour	25g	\$0.04	0.1%
Pâtissier Chocolate Artisan White 32% Couverture	90g	\$1.08	3.1%
Unsalted Butter	30g	\$0.53	1.5%
Yuja Paste	120g	\$31.96	92.7%
Masse Gelatine	12g	\$0.10	0.3%

Total Cost	Single Portion \$2.30	Whole Recipe \$34.49
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1. Make a custard with milk ,egg yolks and corn flour to boiling stage.
2. Pour into white chocolate, yuja paste & butter - use hand blender to emulsify.
3. Put in chiller for overnight and ready to use.

Nutrition Facts

Serving Size 38.5g
Servings Per Container 15

Amount Per Serving

Calories 70 Calories From Fat 45

% Daily Value

Total Fat 5g **8%**

Saturated Fat 3g **16%**

Trans Fat 0g

Cholesterol 45mg **15%**

Sodium 30mg **1%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **0%**

Protein 1g

Vitamin A 4% Vitamin C 0%

Calcium 4% Iron 0%

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

All stated prices are indicative.



K-Tart

Yuja Whip

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	250g	\$1.25	11.1%
Patissier Chocolate Artisan White 32%	94g	\$1.13	10%
Yuja Paste	100g	\$8.80	77.8%
Masse Gelatine	15g	\$0.13	1.2%

Total Cost	Single Portion \$0.75	Whole Recipe \$11.31
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1. Boil cream and pour into white chocolate.
2. Add in masse gelatine and yuja past , use hand blender to emulsify.
3. Put in chiller for overnight and ready to whip.

Nutrition Facts

Serving Size 30.6g
Servings Per Container 15

Amount Per Serving

Calories 90 **Calories From Fat** 80

% Daily Value

Total Fat 9g **13%**

Saturated Fat 5g **27%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 10mg **0%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **0%**

Protein 1g

Vitamin A 6% **Vitamin C** 0%

Calcium 2% **Iron** 0%

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Joconde Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	220g	\$0.66	5.4%
Almond Powder	220g	\$8.36	68.8%
Cake Flour	60g	\$0.11	0.9%
Eggs	360g	\$1.63	13.4%
Unsalted Butter	50g	\$0.88	7.2%
Corn Flour	10g	\$0.07	0.6%
Sugar	50g	\$0.21	1.7%
Egg Whites	110g	\$0.24	2%

Total Cost	Single Portion \$0.81	Whole Recipe \$12.15
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- Whip the egg whites and sugar until a stiff meringue is formed.
- Mix all the rest of ingredients to a blender and mix well.
- Fold it together and bake at 200°C for around 8-10 minutes.

Nutrition Facts

Serving Size 72g	
Servings Per Container 15	
Amount Per Serving	
Calories 240	Calories From Fat 120
% Daily Value	
Total Fat 13g	20%
Saturated Fat 3g	16%
Trans Fat 0g	
Cholesterol 110mg	36%
Sodium 70mg	3%
Total Carbohydrate 22g	7%
Dietary Fiber 0g	0%
Protein 7g	
Vitamin A 6%	Vitamin C 0%
Calcium 6%	Iron 4%
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K-Tart

Sable

Ingredients	Quantity	Cost (SGD)	% of Total
T55	500g	\$0.84	8.2%
Unsalted Butter	300g	\$5.25	51.2%
Salt	2g	\$0.00	0%
Eggs	120g	\$0.54	5.3%
Almond Powder	80g	\$3.04	29.7%
Icing Sugar	190g	\$0.57	5.6%

Total Cost	Single Portion \$0.68	Whole Recipe \$10.25

1. Paddle icing sugar, butter & salt.
2. Slowly add in T55, almond powder , last add in eggs.
3. Make a tart shell, and ready to bake at 150°C for around 15 -18 minutes.

Nutrition Facts

Serving Size 79.5g
Servings Per Container 15

Amount Per Serving

Calories 350 **Calories From Fat** 180

% Daily Value

Total Fat 20g **30%**

Saturated Fat 11g **55%**

Trans Fat 0g

Cholesterol 80mg **26%**

Sodium 230mg **9%**

Total Carbohydrate 37g **12%**

Dietary Fiber 1g **5%**

Protein 5g

Vitamin A 15% Vitamin C 0%

Calcium 2% Iron 2%

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

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Pâtissier
F By **Aalst**
CHOCOLATE
K-Tart



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