



Mandarin 74%

Flexipan Long Mould

Coconut Dacquoise

Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	280g	\$0.84	11.7%
Almond Powder	140g	\$2.18	30.5%
Grated Coconut	160g	\$1.66	23.3%
Cake Flour	30g	\$0.05	0.7%
Egg Whites	320g	\$0.70	9.8%
Sugar	90g	\$0.37	5.2%
Icing Sugar	220g	\$0.66	9.2%
Lime Zest	6g	\$0.68	9.4%

Total Cost	Single Portion \$0.36	Whole Recipe \$7.14

Nutrition Facts

Serving Size 62.3g
Servings Per Container 20

Amount Per Serving

Calories 210 Calories From Fat 50

% Daily Value

Total Fat 6g	10%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 33g	11%
Dietary Fiber 2g	8%
Protein 5g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 4%

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

1. Mix icing sugar, flour, almond power, coconut and lime zest together.
2. Make a meringue with egg whites and sugar, then slowly fold in the mixture. Then ready to spread into the tray.
3. Bake at 180°C for 15-20 minutes until crispy and moist.

All stated prices are indicative.



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Sphere Ball

Ingredients	Quantity	Cost (SGD)	% of Total
Passion Juice	280g	\$3.92	59.7%
Whip Cream	120g	\$0.60	9.1%
Gelatin Masse	28g	\$0.24	3.7%
Kaffir Leave	3g	\$1.80	27.4%

Total Cost	Single Portion \$0.66	Whole Recipe \$6.57
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1. Warm Passion Juice with kaffir leave to infuse then strain.
2. Add gelatin masse.
3. At 30°C, fold whip cream then ready to pour into the sphere mould then freeze it.

Nutrition Facts	
Serving Size 43.1g	
Servings Per Container 10	
Amount Per Serving	
Calories 70	Calories From Fat 35
% Daily Value	
Total Fat 4.5g	7%
Saturated Fat 3g	14%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 5mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 4%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

Passion Juice

Ingredients	Quantity	Cost (SGD)	% of Total
Passion Puree	500g	\$8.78	89.6%
Glucose	120g	\$0.69	7%
Sugar	80g	\$0.33	3.4%

Total Cost	Single Portion \$0.49	Whole Recipe \$9.80
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1. In pot, bring all ingredients to reduction in low heat until half then strain and store aside until next step.

Nutrition Facts	
Serving Size 35g	
Servings Per Container 20	
Amount Per Serving	
Calories 35	Calories From Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 9g	3%
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.



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Mandarin Glaze

Ingredients	Quantity	Cost (SGD)	% of Total
Water	125g		
Sugar	250g	\$1.04	11.6%
Glucose	250g	\$1.43	15.9%
Condensed Milk	160g	\$0.94	10.5%
Pâtissier Chocolate Artisan White 32% Couverture	225g	\$2.70	30.1%
Gelatin Masse	125g	\$1.09	12.2%
Pâtissier Chocolate Neutral Glaze	90g	\$0.50	5.6%
Mandarine Puree	90g	\$1.26	14.1%

Nutrition Facts	
Serving Size 131.5g	
Servings Per Container 10	
Amount Per Serving	
Calories 390	Calories From Fat 90
% Daily Value	
Total Fat 10g	16%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 30mg	1%
Total Carbohydrate 74g	25%
Dietary Fiber 0g	0%
Protein 3g	
Vitamin A 2%	Vitamin C 6%
Calcium 6%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion \$0.90	Whole Recipe \$8.96
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1. In large pot, boil water, sugar and glucose then add gradually condensed milk.
2. At 85°C, add reduction and mandarin juice then bring to boil again.
3. Remove from heat before add Pâtissier Chocolate Artisan White 32% Couverture and gelatin masse using hand blender then sieve.
4. Add Pâtissier Chocolate Neutral Glaze and little coloring orange to adjust the perfect glazing color and set to rest for one night in chiller until next day for glazing the Mandarin.

All stated prices are indicative.



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Citrus Cremeux

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	650g	\$3.25	52.5%
Milk	80g	\$0.20	3.2%
Pâtissier Chocolate Artisan Dark 74% Couverture	180g	\$2.38	38.4%
Gelatin Masse	8g	\$0.08	1.3%
Lime Zest	2g	\$0.23	3.6%
Orange Zest	3g	\$0.06	0.9%

Total Cost	Single Portion \$0.62	Whole Recipe \$6.19
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Nutrition Facts

Serving Size 92.3g
Servings Per Container 10

Amount Per Serving

Calories 340 Calories From Fat 290

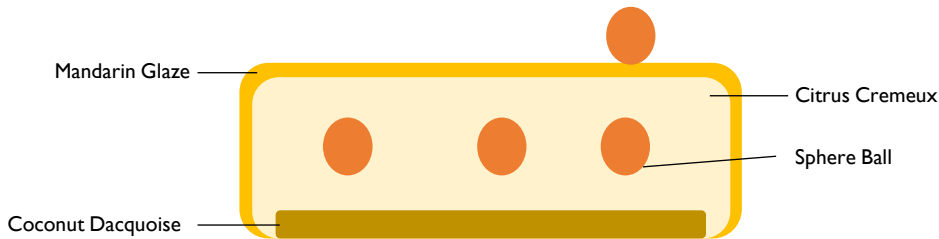
% Daily Value

Total Fat 32g	50%
Saturated Fat 20g	100%
Trans Fat 0g	
Cholesterol 90mg	30%
Sodium 30mg	1%
Total Carbohydrate 10g	3%
Dietary Fiber 2g	9%
Protein 3g	

Vitamin A 20%	Vitamin C 2%
Calcium 6%	Iron 10%

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

1. Boil milk and cream.
2. Remove from heat before adding gelatin masse and both zests then pour over Pâtissier Chocolate Artisan Dark 74% Couverture using hand blender until smooth.
3. Rest overnight in chiller and it will be ready to whip next day.



All stated prices are indicative.