



36% Sol White & Earl Grey Choux

Sol White 36% Cremeux

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	230g	\$1.15	30%
Earl Grey Tea Powder	5g	\$0.99	25.8%
Egg Yolks	116g	\$0.35	9.1%
Sugar	45g	\$0.19	4.9%
Masse Gelatine	10g	\$0.09	2.3%
Pâtissier Chocolate Artisan Sol 36% Chocolatier	90g	\$1.07	27.9%

Total Cost	Single Portion \$0.38	Whole Recipe \$3.83
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1. Boil the cream then add the tea to infuse.
2. Make an anglaise with the sugar and egg cook to 85°C.
3. Continue pour gelatine and Pâtissier Chocolate Artisan Sol 36% Chocolatier inside.
4. Mix well and chill overnight.

Soft Earl Grey Ganache (Insert)

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	450g	\$1.13	34.6%
Glucose	112g	\$0.64	19.7%
Earl Grey Powder	10g	\$1.49	45.7%
Pâtissier Chocolate Artisan Dark 55% (No Added Sugar) Couverture	353g	\$4.17	56.2%
Total Cost	Single Portion \$	Whole Recipe \$	

1. Infuse the tea in the milk overnight.
2. Boil milk and glucose before pouring into Pâtissier Chocolate Artisan Dark 55% (No Added Sugar) Couverture.
3. Pass through the immersion blender until smoothen and rest overnight.
4. Pipe and make a sphere shape and keep in freezer.

Nutrition Facts	
Serving Size	50.1g
Servings Per Container	10
Amount Per Serving	
Calories	140 Calories From Fat 110
% Daily Value	
Total Fat	12g 19%
Saturated Fat	6g 32%
Trans Fat	0g
Cholesterol	180mg 60%
Sodium	15mg 1%
Total Carbohydrate	6g 2%
Dietary Fiber	0g 0%
Protein	3g
Vitamin A	10%
Vitamin C	0%
Calcium	4%
Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutrition Facts	
Serving Size	93g
Servings Per Container	10
Amount Per Serving	
Calories	70 Calories From Fat 20
% Daily Value	
Total Fat	1.5g 2%
Saturated Fat	1g 5%
Trans Fat	0g
Cholesterol	5mg 2%
Sodium	20mg 1%
Total Carbohydrate	12g 4%
Dietary Fiber	1g 2%
Protein	2g
Vitamin A	2%
Vitamin C	0%
Calcium	6%
Iron	2%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



36% Sol White & Earl Grey Choux

Chocolate Earl Grey 61% Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	107g	\$0.24	8.3%
Sugar	88g	\$0.37	12.9%
Vegetable Oil	50g	\$0.25	8.8%
Pâtissier Chocolate Artisan Dark 61% Couverture	17g	\$0.08	2.8%
All-Purpose Flour	57g	\$0.10	3.4%
Corn Starch	6g	\$0.01	0.4%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	19g	\$0.28	10.1%
Earl Grey Tea Powder	10g	\$0.99	35%
Milk	40g	\$0.10	3.5%
Egg Yolks	71g	\$0.21	7.5%
Eggs	45g	\$0.20	7.2%

Total Cost	Single Portion	Whole Recipe
	\$0.28	\$2.83

1. Heat the oil to 90°C and add in Pâtissier Chocolate Artisan Dark 61% Couverture and stir well.
2. Mix the mixture into dry ingredients using a whisk, and slowly add in the warm milk.
3. When mixture cool down to 40°C, add the egg yolks and eggs.
4. Whip meringue with egg whites & sugar. (Egg whites can put in the freezer for 10-15 minutes before whipping up.) Fold meringue into the mixture.
5. Bake 180°C for around 10-15 minutes.

Nutrition Facts

Serving Size 51g	
Servings Per Container 10	
Amount Per Serving	
Calories 160	Calories From Fat 80
% Daily Value	
Total Fat 9g	14%
Saturated Fat 2g	11%
Trans Fat 0g	
Cholesterol 110mg	37%
Sodium 30mg	1%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	5%
Protein 4g	
Vitamin A 4%	Vitamin C 0%
Calcium 4%	Iron 8%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



36% Sol White & Earl Grey Choux

Choux Pastry

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	30g	\$0.53	51.8%
Water	33g	\$0	0%
Milk	33g	\$0.08	8.1%
Salt	Pinch	\$0	0%
All-Purpose Flour	40g	\$0.07	6.6%
Egg	75g	\$0.34	33.5%

Total Cost	Single Portion \$0.1	Whole Recipe \$1.01
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1. Boil milk, water, butter and salt.
2. Add in all-purpose flour and continue cook to form a dough.
3. Pour the dough to mixer by using paddle, when turn to 50°C, slowly add in eggs.
4. Pipe desired size and bake at 180°C for around 25-30 minutes.

Craquelin

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	35g	\$0.61	78.9%
Brown Sugar	25g	\$0.10	13.5%
All-Purpose Flour	35g	\$0.06	7.6%

Total Cost	Single Portion \$0.01	Whole Recipe \$0.78
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1. Mix all the ingredients and roll into a thin layer to 1mm-2mm.
2. Freeze it and cut to desired size and put on top the choux pastry.

Nutrition Facts

Serving Size 21.1g	
Servings Per Container 10	
Amount Per Serving	
Calories 50	Calories From Fat 25
% Daily Value	
Total Fat 3.5g	5%
Saturated Fat 2g	9%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 35mg	2%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 4%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutrition Facts

Serving Size 4.8g	
Servings Per Container 20	
Amount Per Serving	
Calories 25	Calories From Fat 10
% Daily Value	
Total Fat 1.5g	2%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 15mg	1%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

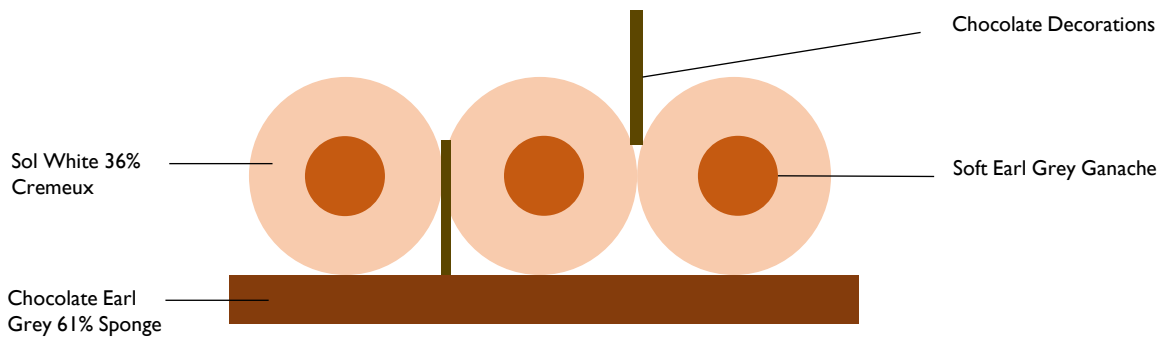
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36% Sol White & Earl Grey Choux

Assembly

1. Cut Chocolate Earl Grey 61% Sponge in length 8cm x width 24 cm.
2. Decorate the assembled choux using Snow Powder.
3. Place 8 choux on top of the Chocolate Earl Grey Sponge.
4. Lastly, put some desired decorations.



All stated prices are indicative.