



Pu Erh Bonbons

Pu Erh Tea Infusion

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	497g	\$2.48	46%
Milk	279g	\$0.70	12.9%
Pu Erh Tea Leaves	24g	\$2.22	41.1%

Total Cost	Single Portion	Whole Recipe
	\$0.54	\$5.40

1. Combine the cream and milk and boil to 100°C.
2. Remove from heat and infuse the tea for 5 minutes.
3. Pass through a fine strainer, squeeze out the liquid mixture from the tea leaves.
4. Transfer the infusion into a saucepan, proceed to preparing the ganache.

Nutrition Facts

Serving Size 80g
Servings Per Container 10

Amount Per Serving

Calories 190 **Calories From Fat** 170

% Daily Value

Total Fat 19g **30%**

Saturated Fat 12g **60%**

Trans Fat 0g

Cholesterol 70mg **24%**

Sodium 30mg **1%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **0%**

Protein 2g

Vitamin A 15% **Vitamin C** 0%

Calcium 8% **Iron** 0%

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

All stated prices are indicative.



Pu Erh Bonbons

Pu Erh Tea Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Pu Erh Tea Infusion	405g	\$2.74	26.8%
Glucose Syrup	56g	\$0.32	3.1%
Trimoline	59g	\$0.31	3.1%
Dextrose	74g	\$1.38	13.5%
Salt	0.6g		
Pâtissier Chocolate Artisan Dark 61% Couverture	674g	\$3.14	30.8%
Unsalted Butter	132g	\$2.31	22.6%

Total Cost	Single Portion	Whole Recipe
	\$0.68	\$10.20

Nutrition Facts	
Serving Size	93.4g
Servings Per Container	15
Amount Per Serving	
Calories	370 Calories From Fat 250
	% Daily Value
Total Fat	28g 44%
Saturated Fat	17g 85%
Trans Fat	0g
Cholesterol	60mg 19%
Sodium	110mg 5%
Total Carbohydrate	26g 9%
Dietary Fiber	2g 10%
Protein	3g
Vitamin A	15%
Vitamin C	0%
Calcium	6%
Iron	10%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Heat the infusion with sugars and salt to 95°C.
2. Half melt the couverture chocolate.
3. In a jug, add the half-melted chocolate and the butter.
4. Pour the hot liquid and pass through an immersion blender until a smooth emulsion is achieved.
5. Pour on prepared frames 38x38 square x 1cm high.
6. Allow at least 24 hours of crystallization time.

Assembly

1. Apply a chablon on both sides of the ganache.
2. Cut to 21mmx25mm rectangles.
3. Enrobe in couverture.
4. Apply gold leaf.



All stated prices are indicative.