



The Sol – Chestnut Tress 36%

TENDER HAZELNUT BISCUIT

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	520g	\$9.10	36.2%
Egg Yolks	400g	\$1.20	4.8%
Egg Whites	800g	\$1.76	7%
Sugar	400g	\$1.66	6.6%
All Purpose Flour	160g	\$0.27	1.1%
Hazelnut Meal	160g	\$3.50	13.9%
Pâtissier Chocolate Artisan	600g	\$7.14	28.4%
Sol White 36% Chocolate			
Milk	200g	\$0.50	2%
Salt	2g		
Total Cost		Single Portion \$2.51	Whole Recipe \$25.13

1. Boil Butter, half of Sugar and Salt and progressively simmer in Pâtissier Chocolate Artisan Sol White 36% Chocolate over a Bain Marie until mixture reaches 45°C.
2. Whisk Egg Whites and the remaining sugar until a stiff meringue is formed.
3. Fold Egg Yolks gradually and remove from mixture.
4. Combine with chocolate mixture.
5. Add sifted ground Hazelnut, All Purpose Flour, and lastly warm Milk.
6. Preheat oven to 180°C, position mixture at regular intervals in a pan lined with greased parchment paper.
7. Bake for 20 to 30 minutes until a light golden colour is formed. Let it cool and refrigerate before using.

BERRIES EXTRACT JUICE

Ingredients	Quantity	Cost (SGD)	% of Total
Cherry Puree	175g	\$2.42	25.2%
Raspberry Puree	175g	\$2.19	22.8%
Mixed Berries Puree	250g	\$3.45	36%
Sugar	220g	\$0.91	9.5%
Water	120g		
Pectin	8g	\$0.62	6.4%
Total Cost		Single Portion \$0.96	Whole Recipe \$9.58

1. Add all Purees, Water, Sugar, Pectin in a saucepan and reduce over low heat until thickens.
2. Strain through a fine sieve and let it cool. Possible to add red colouring if required then store in chiller.

Nutritional Facts

Serving Size	304g
Servings per Container	10
Amount per serving	
Calories	780 from Fat 520
% Daily Values*	
Total Fat 58g	90%
Saturated Fat 33g	185%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 17g	
Cholesterol 630mg	210%
Sodium 710mg	30%
Total Carbohydrate 67g	22%
Dietary Fiber 0g	0%
Protein 18g	
Vitamin A 50%	Vitamin C 0%
Calcium 10%	Iron 15%

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

Nutritional Facts

Serving Size	94g
Servings per Container	10
Amount per serving	
Calories	120 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 31g	10%
Dietary Fiber 2g	7%
Protein 1g	
Vitamin A 0%	Vitamin C 30%
Calcium 2%	Iron 0%

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

All stated prices are indicative.



The Sol – Chestnut Tress 36%

CHESTNUT – SOL BAVAROISE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream (1)	250g	\$1.25	9%
Milk	250g	\$0.62	4.5%
Vanilla Beans	1g	\$1.40	10%
Sugar	80g	\$0.33	2.4%
Egg Yolks	120g	\$0.36	2.6%
Pâtissier Chocolate Artisan	160g	\$1.90	13.6%
Sol White 36% Chocolate			
Chestnut Paste	160g	\$3.81	27.3%
Masse Gelatine	60g	\$0.52	3.7%
Cream (2)	750g	\$3.75	26.9%
Total Cost		Single Portion \$1.40	Whole Recipe \$13.95

1. Boil Cream (1), Milk and Vanilla Pods.
2. Start to whisk Egg Yolks and Sugar together until completely dissolved then heat mixture until 85°C.
3. Strained it immediately over Chestnut paste, Pâtissier Chocolate Artisan Sol White 36% Chocolate and Gelatine. Use hand blender to smooth all together.
4. Place the mixture into an ice bath, stirring occasionally until the temperature drops to 38°C then add whip Cream (2) until the bavaroises smoothen.
5. Set aside until assembly stage. Do not wait too long or the mixture will harden, and the texture of the cake will be changed tremendously.

BERRIES CREAM BALL

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	200g	\$1.00	35%
Berries Juice	300g	\$0.84	29.4%
Masse Gelatine	80g	\$0.70	24.4%
Trimoline	60g	\$0.32	11.1%
Total Cost		Single Portion \$0.29	Whole Recipe \$2.85

1. Boil Cream and Trimoline. Remove from heat.
2. Add Masse Gelatine to Berries Juice.
3. Pour through a very fine strainer into a semi-spherical flexipan. Freeze overnight until harden. It will be placed inside the cake assembly.

Nutritional Facts

Serving Size		183.1g	
Servings per Container		10	
Amount per serving			
Calories		440 from Fat 380	
		% Daily Values*	
Total Fat	42g	64%	
Saturated Fat	25g	123%	
Trans Fat	0g		
Polyunsaturated Fat	2g		
Monounsaturated Fat	12g		
Cholesterol	295mg	98%	
Sodium	55mg	2%	
Total Carbohydrate	13g	4%	
Dietary Fiber	0g	0%	
Protein	6g		
Vitamin A	35%	Vitamin C	2%
Calcium	10%	Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.			

Nutritional Facts

Serving Size		64g	
Servings per Container		10	
Amount per serving			
Calories		120 from Fat 60	
		% Daily Values*	
Total Fat 7g		11%	
Saturated Fat 5g		24%	
Trans Fat 0g			
Polyunsaturated Fat 2g			
Monounsaturated Fat 2g			
Cholesterol 25mg		9%	
Sodium 10mg		0%	
Total Carbohydrate 12g		4%	
Dietary Fiber 0g		0%	
Protein 2g			
Vitamin A	6%	Vitamin C	8%
Calcium	2%	Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.			

All stated prices are indicative.



The Sol – Chestnut Tress 36%

CHESTNUT TRESS

Ingredients	Quantity	Cost (SGD)	% of Total
Chestnut Paste	750g	\$17.85	96.1%
Cream	80g	\$0.40	2.2%
Trimoline	60g	\$0.32	1.7%
Total Cost		Single Portion \$1.86	Whole Recipe \$18.57

1. Paddle Chestnut Paste and Trimoline in a mixer bowl. Add Cream until the paste becomes smooth.
2. For best results, refrigerate for at least one hour before processing the tress via the special nozzle.

Nutritional Facts

Serving Size	89g
Servings per Container	10
Amount per serving	
Calories	70 from Fat 25
% Daily Values*	
Total Fat 3g	5%
Saturated Fat 2g	9%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 10mg	4%
Sodium 0mg	0%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

ASSEMBLY

1. Firstly, place Hazelnut Biscuit in rectangular stainless-steel frame at the bottom and cover with Chestnut Bavaoises until half.
2. Freeze it for one hour until surface is almost set. Remove Berry Cream Nall from freezer and set on the bavaoises.
3. Fill with the rest of bavaoises. Freeze overnight then cut into rectangular slices. Start to cover with Chestnut Tress and adorn with milk chocolate (as pictured).



All stated prices are indicative.