



32% White Couverture - Berries

Walnut Dacquoise

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	300g	\$0.66	3.8%
Sugar	320g	\$1.33	7.7%
Icing Sugar	300g	\$0.90	5.2%
Ground Hazelnut	350g	\$11.06	63.9%
All-Purpose Flour	60g	\$0.10	0.6%
Unsalted Butter	45g	\$0.79	4.6%
Caramelized Walnuts	180g	\$2.47	14.3%

Total Cost	Single Portion \$1.73	Whole Recipe \$17.3

Nutrition Facts

Serving Size 155.5g	
Servings Per Container 10	
Amount Per Serving	
Calories 400	Calories From Fat 80
	% Daily Value
Total Fat 9g	14%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 85mg	4%
Total Carbohydrate 74g	25%
Dietary Fiber 1g	3%
Protein 6g	
Vitamin A 4%	Vitamin C 0%
Calcium 0%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Using a mixer bowl, whip egg whites and sugar until firm peaks then pour icing sugar, ground hazelnuts and cake flour followed by unsalted butter.
2. Lastly, add chopped caramelized walnuts into the mixture then pour into a frame. Bake at 180°C for 20 to 25 minutes until golden colour then leave aside to cool before usage.

All stated prices are indicative.



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Caramelized Walnuts

Ingredients	Quantity	Cost (SGD)	% of Total
Water	40g	\$0	0%
Sugar	120g	\$0.50	10.7%
Walnuts	180g	\$4.18	89.3%

Total Cost	Single Portion	Whole Recipe
	\$0.47	\$4.67

1. In pot, cook water and sugar until 123°C then pour walnuts before starting to stir until texture becomes white and sable.
2. Rest on marble table before usage in the sponge.

Berries Gel

Ingredients	Quantity	Cost (SGD)	% of Total
IQF Raspberry	250g	\$1.43	21%
IQF Cherry	250g	\$2.63	38.6%
IQF Blueberries	50g	\$0.79	11.6%
Sugar	160g	\$0.66	9.8%
Masse Gelatine	140g	\$1.22	18%
Lemon Puree	6g	\$0.07	1.1%

Total Cost	Single Portion	Whole Recipe
	\$0.68	\$6.8

1. In pot, boil all purees, sugar and lemon juice first then add soak gelatin leaves into the liquid.
2. Sieve then pour into the ball flexipan mould.
3. Freeze it until harden.

Nutrition Facts	
Serving Size 34g	
Servings Per Container 10	
Amount Per Serving	
Calories 160	Calories From Fat 90
% Daily Value	
Total Fat 10g	16%
Saturated Fat .5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Protein 4g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutrition Facts	
Serving Size 85.6g	
Servings Per Container 10	
Amount Per Serving	
Calories 70	Calories From Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Protein 2g	
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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32% Spiced Couverture Whip

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	80g	\$0.20	2.7%
Cream	480g	\$2.40	32.4%
Pâtissier Chocolate Artisan White 32% Couverture	320g	\$3.84	51.8%
Cardamon Powder	3g	\$0.21	2.8%
Masse Gelatine	24g	\$0.21	2.8%
Cinnamon Powder	4g	\$0.56	7.5%

Total Cost	Single Portion \$0.74	Whole Recipe \$7.41
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Nutrition Facts

Serving Size 91.1g	
Servings Per Container 10	
Amount Per Serving	
Calories 360	Calories From Fat 270
% Daily Value	
Total Fat 30g	46%
Saturated Fat 19g	95%
Trans Fat 0g	
Cholesterol 75mg	24%
Sodium 40mg	2%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Protein 3g	
Vitamin A 15%	Vitamin C 2%
Calcium 10%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

1. In pot, boil cream, milk and both spice powder.
2. Remove from heat and add gelatin masse. Stir until well-dissolved.
3. Sieve through over Pâtissier Chocolate Artisan White 32% Couverture then using hand blender to smooth it.
4. Store in chiller on flat trays for at least 5 hours before starting to whip and processing the cake.

All stated prices are indicative.



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Titanium Spray

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Coloured Ivory White Cocoa Butter	250g	\$15	71.4%
Pâtissier Chocolate Artisan White 32% Couverture	500g	\$6	28.6%

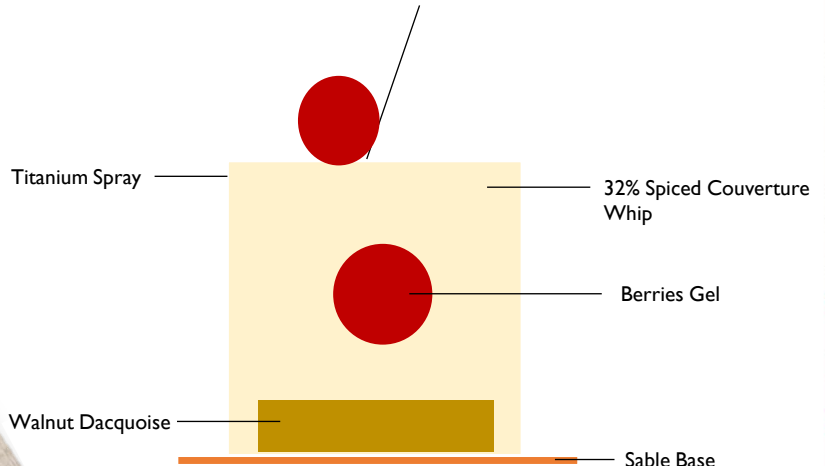
Total Cost	Single Portion \$2.10	Whole Recipe \$21
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Nutrition Facts	
Serving Size	75g
Servings Per Container	10
Amount Per Serving	
Calories	500 Calories From Fat 380
	% Daily Value
Total Fat 42g	65%
Saturated Fat 27g	135%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 25mg	1%
Total Carbohydrate 28g	9%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 0%	Vitamin C 2%
Calcium 8%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt Pâtissier Chocolate Artisan White 32% Couverture at 40°C then add melted Pâtissier Chocolate Artisan Coloured Ivory White Cocoa Butter. Mix by using hand blender to be smoothen. Ready to spray on frozen surface.

Assembly

1. Using rectangular steel mould, dispose the dacquoise on the bottom then apply spiced whip until half, add 5 frozen berries gel on the whip then continue to close the rectangular frame with the whip.
2. Freeze it over night before using spray gun to spray all the surface.
3. Ready to finish the cake as per picture using also the whip and finish by 2 berries gel glaze and Pâtissier Chocolate Logo.



All stated prices are indicative.