

Chocolate Chips Café Yule Log

ROULADE PANDAN FLAVOUR

Ingredients	Quantity	Cost (SGD)	% of Total
Eggs (Egg Yolks & Egg Whites)	380g	\$1.72	29.7%
Sugar (Half and Half)	80g	\$0.33	5.7%
Unsalted Butter	120g	\$1.80	31.1%
Margarine	20g	\$0.06	1%
Emulsifier	10g	\$0.08	1.3%
Baking Powder	6g	\$0.06	1%
Salt	1g		
Cake Flour	80g	\$0.13	2.3%
Pandan Essence	9g	\$1.61	27.8%
Total Cost		Single Portion \$0.29	Whole Recipe \$5.79

1. Whisk Egg Yolks, Sugar, Salt, Emulsifier, Pandan Essence until fluffy before starting the other part with Egg Whites and Sugar to obtain a firm meringue that will be incorporated into the mixture with sieved Flour and Baking Powder.
2. Lastly fold the melted Butter and Margarine into the final mixture. Pour into a shallow rectangular pan.
3. Bake at 170°C for 25 to 30 minutes and then cool aside before spread the coffee flavour. Important to roll the roulade when soft. Do not store in chiller.

CHOCOLATE ZEBRA

Ingredients	Quantity	Cost (SGD)	% of Total
Roulade Pandan Flavour (Mixture)	120g	\$0.98	80.7%
Milk	40g	\$0.10	8.2%
Pâtissier Artisan Dark 58% Chocolate	12g	\$0.13	11.1%
Total Cost		Single Portion \$0.12	Whole Recipe \$1.22

1. Warm Milk before mixing Pâtissier Artisan Dark 58% Chocolate together to obtain a soft paste.
2. Mix into the dough before pouring into the piping bag.
3. Spread in a zigzag manner over the Roulade Pandan before baking. Use stick to make the zebra design. Bake afterward.

Nutritional Facts

Serving Size	35.3g
Servings per Container	20
Amount per serving	
Calories	110 from Fat 70
% Daily Values*	
Total Fat 8g	12%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2.5g	
Cholesterol 95mg	31%
Sodium 125mg	5%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Protein 3g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 4%

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

Nutritional Facts

Serving Size	17.2g
Servings per Container	10
Amount per serving	
Calories	50 from Fat 25
% Daily Values*	
Total Fat 3g	5%
Saturated Fat 1.5g	9%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 30mg	11%
Sodium 45mg	2%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 2%

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





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CAFÉ CREMEUX + CHOCOLATE CHIPS

Ingredients	Quantity	Cost (SGD)	% of Total
Whipped Cream	480g	\$3.36	33.6%
Milk	160g	\$0.40	4%
Coffee Essence	20g	\$2.64	26.4%
Pâtissier Artisan White 31% Chocolate	220g	\$1.82	18.2%
Gelatin Leaves	6g	\$0.26	2.6%
Pâtissier Artisan Dark 44% Chocolate Chips	160g	\$1.50	15.1%
Total Cost		\$0.50	Whole Recipe \$9.99

1. Boil Milk and Coffee Essence. Remove from heat before adding Gelatin Leaves.
2. Pour over Pâtissier Artisan White 31% Chocolate. Use hand mixer to smoothen the cremeux then store aside.
3. Add Whipped Cream before applying over the roulade and sprinkle Pâtissier Artisan Dark 44% Chocolate Chips. It is now ready to be rolled and freeze for a while.

MILK COMPOUND TOPPING

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Gourmand Milk Compound	680g	\$4.22	56.3%
Cream	350g	\$2.45	32.7%
Coconut Milk	120g	\$0.56	7.5%
Gelatin Leaves	6g	\$0.26	3.5%
Total Cost		\$0.37	Whole Recipe \$7.49

1. Boil Cream and Coconut Milk. Remove from heat before adding Gelatin Leaves.
2. Sieve over Pâtissier Gourmand Milk Compound and use a hand-blender to smoothen the topping.
3. Store in chiller overnight. Whip at slow gear in mixer the next day and immediately pour in piping bag to pipe over the roulade.

MIRROR SPRAY GLAZE

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Neutral Glaze	500g	\$2.80	97.6%
Lemon Juice	10g	\$0.07	2.4%
Water	150g		
Total Cost		\$0.05	Whole Recipe \$2.87

1. Boil Water and Pâtissier Neutral Glaze before adding Lemon Juice.
2. Sieve thoroughly and pour into the spray gun to spray the roulade.

Nutritional Facts	
Serving Size	53.5g
Servings per Container	20
Amount per serving	
Calories	200 from Fat 140
% Daily Values*	
Total Fat 15g	24%
Saturated Fat 10g	48%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 4.5g	
Cholesterol 35mg	12%
Sodium 20mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 4%

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

Nutritional Facts	
Serving Size	59g
Servings per Container	20
Amount per serving	
Calories	260 from Fat 170
% Daily Values*	
Total Fat 19g	29%
Saturated Fat 15g	73%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
Cholesterol 25mg	8%
Sodium 35mg	1%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	3%
Protein 2g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 4%

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

Nutritional Facts	
Serving Size	11g
Servings per Container	60
Amount per serving	
Calories	25 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 6g	2%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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