



Gingerbread Forest

Gingerbread Biscuit

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	206g	\$0.62	10.9%
Eggs	100g	\$0.45	8%
Trimoline	46g	\$0.24	4.3%
Sugar (1)	46g	\$0.19	3.4%
Egg Whites	266g	\$0.59	10.3%
Sugar (2)	100g	\$0.42	7.3%
All-Purpose Flour	100g	\$0.17	3%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	53g	\$0.80	14%
Gingerbread Spice	7g	\$0.55	9.6%
Unsalted Butter	53g	\$0.93	16.3%
Pâtissier Chocolate Artisan Cocoa Mass	53g	\$0.74	13.1%

Total Cost	Single Portion	Whole Recipe
	\$0.57	\$5.68

- Whip egg yolks, eggs, trimoline & sugar (1) until fluffy.
- Mix all-purpose flour, Pâtissier Chocolate Artisan 22-24% Cocoa Powder and gingerbread spice together and fold into egg mixture.
- Make a meringue with egg whites & sugar (2) and fold in.
- Lastly, melt butter and Pâtissier Chocolate Artisan Cocoa Mass before folding in.
- Bake at 180°C for around 10-15 minutes.

Nutrition Facts

Serving Size 103g	
Servings Per Container 10	
Amount Per Serving	
Calories 310	Calories From Fat 140
% Daily Value	
Total Fat 16g	24%
Saturated Fat 8g	38%
Trans Fat 0g	
Cholesterol 320mg	106%
Sodium 110mg	5%
Total Carbohydrate 31g	10%
Dietary Fiber 3g	11%
Protein 10g	
Vitamin A 15%	Vitamin C 0%
Calcium 6%	Iron 20%

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

All stated prices are indicative.



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Gingerbread Spice Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	195g	\$0.49	8.3%
Sugar	97g	\$0.40	6.9%
Egg Yolks	60g	\$0.18	3.1%
Masse Gelatine	20g	\$0.17	3%
Cream	390g	\$1.95	33.2%
Pâtissier Chocolate Artisan Milk Carmelo 40% Chocolatier	140g	\$2.03	34.6%
Pâtissier Chocolate Artisan Dark 70% Chocolate	20g	\$0.18	3.1%
Gingerbread Spice	6g	\$0.47	8%

Total Cost	Single Portion \$0.59	Whole Recipe \$5.87

1. Make a cream anglaise with milk, sugar, egg yolks and gingerbread spice and at 80°C, add in masse gelatine and infuse for 10 minutes.
2. Pour the mixture over to Pâtissier Chocolate Artisan Milk Carmelo 40% Chocolatier and Pâtissier Chocolate Artisan Dark 70% Chocolate.
3. Whip the cream and fold in.

Nutrition Facts	
Serving Size 92.8g	
Servings Per Container 10	
Amount Per Serving	
Calories 300	Calories From Fat 210
% Daily Value	
Total Fat 23g	36%
Saturated Fat 13g	67%
Trans Fat 0g	
Cholesterol 135mg	45%
Sodium 35mg	2%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	2%
Protein 4g	
Vitamin A 15%	Vitamin C 0%
Calcium 8%	Iron 4%
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Vanilla Chantilly

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	500g	\$2.50	83.6%
Icing Sugar	36g	\$0.11	3.6%
Masse Gelatine	28g	\$0.24	8.2%
Vanilla Bean	Pinch	\$0.14	4.7%

Total Cost	Single Portion	Whole Recipe
	\$0.30	\$2.99

- Boil everything and chill before it is ready to be whip.

Red Currant Gel

Ingredients	Quantity	Cost (SGD)	% of Total
Red Currant Puree	340g	\$4.59	83.8%
Sugar	50g	\$0.21	3.8%
Pectine NH	10g	\$0.68	12.4%

Total Cost	Single Portion	Whole Recipe
	\$0.55	\$5.48

- Warm the red currant puree to 40°C, add in mixture of sugar and pectine NH and continue cook to boiling stage, pour over to silpat and let it set. Ready to be cut afterwards.

Nutrition Facts

Serving Size 56.4g	
Servings Per Container 10	
Amount Per Serving	
Calories 190	Calories From Fat 170
% Daily Value	
Total Fat 19g	28%
Saturated Fat 12g	58%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 20mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 0%

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

Nutrition Facts

Serving Size 40g	
Servings Per Container 10	
Amount Per Serving	
Calories 40	Calories From Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 55mg	2%
Total Carbohydrate 10g	3%
Dietary Fiber 2g	8%
Protein 1g	
Vitamin A 0%	Vitamin C 25%
Calcium 4%	Iron 0%

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White Chocolate Glaze

Ingredients	Quantity	Cost (SGD)	% of Total
Water	110g	\$0	0%
Sugar	215g	\$0.91	15.3%
Glucose Syrup	215g	\$1.25	21.1%
Condensed Milk	145g	\$0.37	6.3%
Masse Gelatine	100g	\$0.78	13.1%
Pâtissier Chocolate Artisan White 32% Couverture	265g	\$2.62	44.2%
Desired Colouring	As Desired		

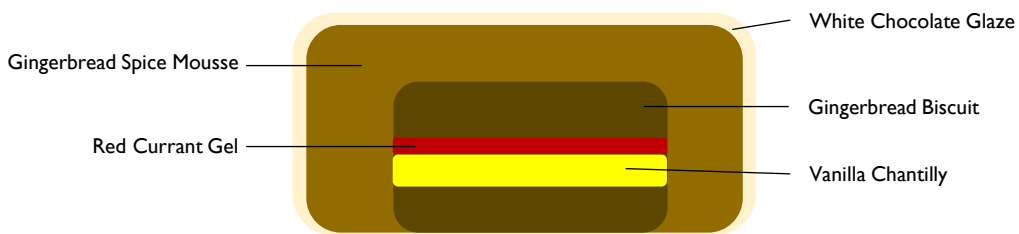
Nutrition Facts

Serving Size	3 kg (3000g)
Servings Per Container	
Amount Per Serving	
Calories	10010; calories From Fat 2640
	% Daily Value
Total Fat 293g	451%
Saturated Fat 159g	794%
Trans Fat 1.5g	
Cholesterol 130mg	43%
Sodium 810mg	34%
Total Carbohydrate 1802g	601%
Dietary Fiber 4g	16%
Protein 65g	
Vitamin A 60%	Vitamin C 25%
Calcium 130%	Iron 8%

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

Total Cost	Single Portion \$0.60	Whole Recipe \$5.93
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1. Cook sugar, water and glucose syrup to 103°C.
2. Add in the rest ingredients and mix well.
3. Rest for overnight and melt it again before glazing at 35°C.



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