



## 65% Dominican Republic and Praline Yule Log

### Almond Sponge

Ingredients	Quantity	Cost (SGD)	% Of Total
Egg Whites	360g	\$0.79	11.1%
Caster Sugar (1)	160g	\$0.66	9.3%
Almond Ground	200g	\$4.40	61.9%
Flour, Plain	60g	\$0.10	1.4%
Caster Sugar (2)	250g	\$1.04	14.6%
Vanilla Paste	5g	\$0.12	1.6%

Total Cost	Single Portion	Whole Recipe
	\$0.36	\$7.11

Nutrition Facts	
Serving Size	51.8g
Servings Per Container	20
Amount Per Serving	
<b>Calories</b>	160 Calories From Fat 45
	% Daily Value
<b>Total Fat</b>	5g <b>8%</b>
Saturated Fat	0g <b>0%</b>
Trans Fat	0g
<b>Cholesterol</b>	0mg <b>0%</b>
<b>Sodium</b>	30mg <b>1%</b>
<b>Total Carbohydrate</b>	25g <b>8%</b>
Dietary Fiber	0g <b>0%</b>
<b>Protein</b>	4g
Vitamin A	0% Vitamin C 0%
Calcium	2% Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

1. In a bowl, combine the flour, almond ground, and caster sugar (2).
2. Pour room temperature egg whites in a separate mixing bowl fitted with a wire attachment.
3. Gradually add caster sugar (1) and make a medium peak meringue.
4. Fold the dry ingredients into the meringue.
5. Pipe a 20x58 cm rectangle. Bake in a 180°C oven for about 15 minutes.
6. Cool the sponge completely then cut into one piece of 10 cm x 58 cm and one piece of 5x58cm rectangles.

All stated prices are indicative.



## 65% Dominican Republic and Praline Yule Log

### Vanilla Bean Insert

Ingredients	Quantity	Cost (SGD)	% Of Total
Milk	389g	\$0.97	28.1%
Cream 35% Fat	292g	\$1.46	42.2%
Vanilla Pods	2 pcs	\$0.23	6.7%
Caster Sugar	97g	\$0.40	11.6%
Egg Yolks	130g	\$0.39	11.3%
Gelatine Leaves	2 pcs		

Total Cost	Single Portion	Whole Recipe
	\$0.36	\$7.11

1. Make creme anglaise by combining egg yolks and caster sugar in a bowl. Mix until light yellow in colour. In a saucepan, boil milk and cream.
2. Temper the egg yolks with about half of the milk and cream.
3. Pour the egg mixture back into the rest of the hot milk and cream mixture. Cook to 84°C.

### Vanilla Insert:

1. Weigh up 600g of Anglaise then add pre-soaked gelatine leaves.
2. Pour into a 58x5 cm log insert silicone mould and freeze.

### Chocolate Mousse:

1. See recipe below.

### Chocolate Mousse

Ingredients	Quantity	Cost (SGD)	% Of Total
Creme Anglaise	242g	\$1.45	29.7%
Pâtissier Chocolate Artisan Single Origin Dominican Republic Dark 65% Couverture	255g	\$1.92	39.3%
Cream 35% Fat	303g	\$1.52	31%

Total Cost	Single Portion	Whole Recipe
	\$0.24	\$4.88

1. Weigh up 242g of crème anglaise in a jug while it is still warm, add the couverture chocolates. Blend to a smooth mixture.
2. Just before assembling ensure that the anglaise and couverture mixture is at 40°C. Fold the semi whipped cream.
3. Assemble as per montage instructions.

### Nutrition Facts

Serving Size 45.9g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 110	Calories From Fat 70
% Daily Value	
<b>Total Fat</b> 8g	<b>12%</b>
Saturated Fat 4.5g	22%
Trans Fat 0g	
<b>Cholesterol</b> 105mg	<b>35%</b>
<b>Sodium</b> 20mg	<b>1%</b>
<b>Total Carbohydrate</b> 6g	<b>2%</b>
Dietary Fiber 0g	0%
<b>Protein</b> 2g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

### Nutrition Facts

Serving Size 40g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 130	Calories From Fat 100
% Daily Value	
<b>Total Fat</b> 11g	<b>17%</b>
Saturated Fat 4.5g	22%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 110mg	<b>5%</b>
<b>Total Carbohydrate</b> 7g	<b>2%</b>
Dietary Fiber 1g	3%
<b>Protein</b> 1g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



## 65% Dominican Republic and Praline Yule Log

### Praline Mousse

Ingredients	Quantity	Cost (SGD)	% Of Total
Milk	225g	\$0.56	12.5 %
Egg Yolks	60g	\$0.18	4 %
Caster Sugar	40g	\$0.17	3.7%
Pâtissier Chocolate Artisan Hazelnut & Almond Heritage Crunchy Praline Paste	175g	\$2.10	46.7 %
Water	36g	\$0.00	
Gelatine Powder	6g	\$0.37	8.1%
Cream 35% Fat	225g	\$1.13	25 %

Total Cost	Single Portion	Whole Recipe
	\$0.22	\$4.50

Nutrition Facts	
Serving Size	38.3g
Servings Per Container	20
Amount Per Serving	
<b>Calories</b>	110 Calories From Fat 70
	% Daily Value
<b>Total Fat</b>	8g <b>12%</b>
Saturated Fat	3.5g <b>17%</b>
Trans Fat	0g
<b>Cholesterol</b>	55mg <b>18%</b>
<b>Sodium</b>	10mg <b>1%</b>
<b>Total Carbohydrate</b>	8g <b>3%</b>
Dietary Fiber	1g <b>2%</b>
<b>Protein</b>	2g
Vitamin A	6% Vitamin C 0%
Calcium	6% Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Combine water and powdered gelatine and allow the gelatine powder to absorb the water completely.
2. Make a creme anglaise by combine egg yolks and caster sugar in a bowl. Mix until light yellow in colour.
3. In a saucepan, boil milk.
4. Temper the egg yolks with about half of the milk.
5. Pour the egg mixture back into the rest of the hot milk.
6. Cook to 84°C.
7. Add the gelatine mass. Mix until the gelatine is completely dissolved.
8. Add Pâtissier Chocolate Artisan Hazelnut & Almond Heritage Crunchy Praline Paste and mix until smooth. Cool the mixture to ~22°C.
9. Semi-whip the cream. Set aside until ready for assembly.
10. Fold the cream into the mousse base just before assembling.

All stated prices are indicative.



## 65% Dominican Republic and Praline Yule Log

### Milk Chocolate Mirror Glaze

Ingredients	Quantity	Cost (SGD)	% Of Total
Water (1)	150g	\$ 0.00	0%
Caster Sugar	300g	\$ 1.25	12.0%
Glucose	300g	\$ 1.71	17.7%
Condensed Milk	200g	\$ 1.18	12.2%
Gelatine Powder	20g	\$ 1.22	12.6%
Water (2)	120g	\$ 0.00	0%
Pâtissier Chocolate Artisan Milk 40% Couverture	300g	\$ 4.32	44.6%

Total Cost	Single Portion	Whole Recipe
	\$0.48	\$9.68

Nutrition Facts	
Serving Size	69.5g
Servings Per Container	20
Amount Per Serving	
<b>Calories</b>	200
Calories From Fat	50
% Daily Value	
<b>Total Fat</b>	6g 9%
Saturated Fat	3.5g 18%
Trans Fat	0g
<b>Cholesterol</b>	5mg 1%
<b>Sodium</b>	10mg 0%
<b>Total Carbohydrate</b>	35g 12%
Dietary Fiber	0g 0%
<b>Protein</b>	2g
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	2%
* Percent Daily Values are based on a 2000 calorie diet.	

1. In a saucepot, add water (1), caster sugar and glucose. Boil the mixture to 103°C.
2. In a separate bowl, bloom the gelatine powder and water (2). Set aside until fully hydrated.
3. Once the sugar mixture has reached the suitable temperature, add the condensed milk, then the gelatine.
4. Pour the mixture over Pâtissier Chocolate Artisan Milk 40% Couverture. Blend until smooth.
5. Use at ~35°C.

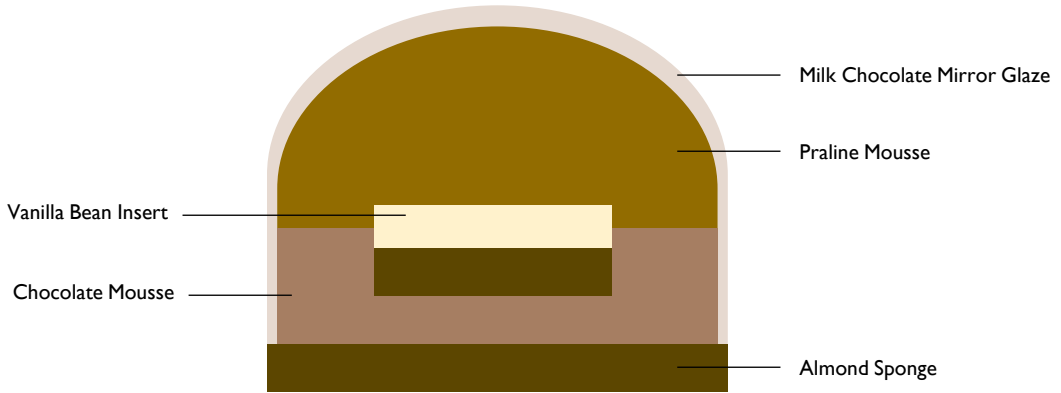
### Assembly

1. Line a 58 cm Yule Log frame with plastic wrap.
2. Cut the sponge to size one piece of 10 cm x 58 cm and one piece of 5x58cm rectangles.
3. Fold the semi-whipped cream into the praline mousse base. Pour the mousse on the log frame.
4. Position the frozen Vanilla Bean Insert.
5. Fold the semi-whipped cream into the chocolate mousse and pour a layer on top of the sponge.
6. Position the 10x58 cm sponge on top.
7. Freeze until completely firm.
8. Glaze with Milk Chocolate Glaze.

All stated prices are indicative.



## 65% Dominican Republic and Praline Yule Log



All stated prices are indicative.