



# The Tree Gateaux

As per your desired sizes of Christmas Tree = Recipe for 6 Trees (on photo 18 cm high)

## CHOCOLATE MOIST SLAB

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	270g	\$4.05	43.9%
Sugar	300g	\$1.24	13.5%
Eggs	240g	\$1.09	11.8%
Cake Flour	450g	\$0.76	8.2%
Baking Powder	5g	\$0.05	0.5%
Baking Soda	5g	\$0.01	0.1%
Sugar	100g	\$0.42	4.5%
Pâtissier Chocolate Artisan	100g	\$0.90	8.7%
Cocoa Powder			
Water	500g	\$0.00	0%
Egg Whites	180g	\$0.40	4.3%
Sugar	100g	\$0.42	4.5%
	<b>Total Cost</b>	<b>Single Portion \$0.92</b>	<b>Whole Recipe \$9.22</b>

1. Paddle Butter, Sugar and Eggs in a mixer bowl until creamy.
2. Add half of the sieved Flour, Baking Powder and Pâtissier Chocolate Artisan Cocoa Powder into the mixture. Followed by the liquid mixture of Water, Sugar and remaining Pâtissier Chocolate Artisan Cocoa Powder.
3. Continue with the other half of the flour mixture and the liquid cocoa syrup.
4. Obtain a cocoa brown paste then add the whipped Egg Whites and Sugar (firm meringue) into the mixture.
5. Fold into a rectangular frame mould with button. Scale at 2200g per frame. Bake at 170°C for 65 to 75 minutes then cool aside.

## PURE 74% SPREAD

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	680g	\$4.76	25.5%
Trimoline	110g	\$0.58	3.1%
Egg Yolks	90g	\$0.27	1.4%
Unsalted Butter	110g	\$1.65	8.8%
Pâtissier Chocolate Artisan	880g	\$11.44	61.2%
Dark 74% Couverture			
	<b>Total Cost</b>	<b>Single Portion \$1.87</b>	<b>Whole Recipe \$18.70</b>

1. Boil Cream and Trimoline in sauce pot. Remove from heat before adding Egg Yolks and Stir Immediately.
2. Pour over Pâtissier Chocolate Artisan Dark 74% Couverture and rest for 5 minutes until melted.
3. Using hand blender to smoothen the spread. Add the soft Butter at 35°C then blend again until shiny. Spread a thin layer over the chocolate moist slab.

## RAISINS CHUTNEY

Ingredients	Quantity	Cost (SGD)	% of Total
Apple Juice	250g	\$0.54	18.5%
Glucose	80g	\$0.46	15.8%
Cinnamon Stick	3pcs	\$0.03	1.1%
Cloves	6pcs	\$0.50	17.1%
Golden Raisins	180g	\$1.38	47.5%
	<b>Total Cost</b>	<b>Single Portion \$0.29</b>	<b>Whole Recipe \$2.90</b>

1. Bring Apple Juice, Glucose, Cinnamon Sticks and Cloves in a sauce pots till slight reduction.
2. Add Golden Raisins (soaked twice in hot water to make them bigger first) into the pot at low heat until no more juice.
3. Cool aside and store in chiller.

## TREE CHOCOLATE SLAB

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate	250g	\$0.78	28.2%
Gourmand Very Dark Compound			
Spray	As Desired		
Pâtissier Chocolate Artisan	100g	\$0.97	35.2%
Dark 58% Chocolate			
Vegetable Oil	100g	\$0.16	5.9%
Red Colouring	1g	\$0.85	30.7%
	<b>Total Cost</b>	<b>Single Portion \$0.09</b>	<b>Whole Recipe \$2.76</b>

1. Create a chocolate tree shape with Pâtissier Chocolate Gourmand Very Dark Compound, Pâtissier Chocolate Artisan Dark 58% Chocolate and Vegetable Oil.
2. Easy to cut after storing in freezer. Ready to be spray Red Colouring on.



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## RASPBERRY GEL CUBE

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	250g	\$3.12	48.9%
Sugar	60g	\$0.25	3.9%
Water	60g		
Agar Agar	12g	\$1.32	20.7%
Red Colouring (Optional)	2g	\$1.69	26.5%
	Total Cost	Single Portion \$0.08	Whole Recipe \$6.39

1. Boil Raspberry Puree, Water, Sugar and Agar Agar before removing from the heat.
2. Add the Red Colouring then sieve through a metal container of 1 cm deep. Store in chiller then cut into cube shape later.

