



Rose Panna Cotta Crumble

ROSE PANNA COTTA

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	275g	\$1.38	9.5%
Milk	75g	\$0.19	1.3%
Sugar	45g	\$0.19	1.3%
Mascarpone Cheese	160g	\$1.98	13.6%
Masse Gelatin	55g	\$0.48	3.3%
Rose Essence	16g	\$9.49	65.3%
Strawberry Puree	120g	\$0.83	5.7%
Red Food Colouring	As Desired		
	Total Cost	Single Portion \$1.82	Whole Recipe \$14.54

1. Boil Cream, Milk and Sugar before removing from heat.
2. Add Gelatin Masse, Strawberry Puree and Rose Essence.
3. Using a hand-mixer to blend and smoothen.
4. Lastly, add Mascarpone Cheese and Red Food Colouring to adjust the colour. Sieve through and pipe into the jars.
5. Store the Panna Cotta in chiller until set.

STRAWBERRY COMPOTES

Ingredients	Quantity	Cost (SGD)	% of Total
Strawberries	500g	\$21.06	95%
Sugar	180g	\$0.75	3.4%
Lemon Juice	20g	\$0.14	0.6%
Agar Agar Powder	2g	\$0.22	1%
	Total Cost	Single Portion \$2.77	Whole Recipe \$22.16

1. Warm Sugar, Lemon Juice and Agar Agar Powder up until all is well dissolved.
2. Mix in cut Strawberries (cube shape). Mix properly and pour on top of set Panna Cotta.
3. Store in chiller again to set.

Nutritional Facts	
Serving Size	93.4g
Servings per Container	8
Amount per serving	
Calories	240 from Fat 190
% Daily Values*	
Total Fat 21g	32%
Saturated Fat 14g	71%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 4g	
Cholesterol 50mg	16%
Sodium 25mg	1%
Total Carbohydrate 10g	3%
Dietary Fiber 0g	0%
Protein 3g	
Vitamin A 15%	Vitamin C 0%
Calcium 6%	Iron 0%

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

Nutritional Facts	
Serving Size	87.8g
Servings per Container	8
Amount per serving	
Calories	110 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 27g	9%
Dietary Fiber 1g	6%
Protein 0g	
Vitamin A 0%	Vitamin C 60%
Calcium 0%	Iron 2%

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

All stated prices are indicative.



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CRUMBLE 61% CHOCOLATE

Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	100g	\$0.30	7.7%
Butter	90g	\$1.58	40.2%
Almond Powder	70g	\$1.54	39.3%
All Purpose Flour	80g	\$0.13	3.4%
Pâtissier Chocolate Artisan	60g	\$0.29	7.5%
Dark 61% Couverture			
Pâtissier Chocolate Artisan	5g	\$0.08	1.9%
22-24% Cocoa Powder			
	Total Cost	Single Portion \$0.49	Whole Recipe \$3.92

1. In mixer bowl, paddle Butter and Icing Sugar then progressively add melted Pâtissier Chocolate Artisan Dark 61% Couverture into it and follow by sieved Flour, Almond Powder and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.

2. Mix well and store in freezer until hard. Remove from freezer then start to grate.

3. Place into a baking tray and bake at 165°C for 15 to 20 minutes until it start to be hard. Set aside to cool down.

ASSEMBLY

1. Remove the jars from chiller after placing the Strawberry Compotes and add the Crumble followed by dusting icing and lastly Pâtissier logo. Ready to serve.

Nutritional Facts	
Serving Size	50.6g
Servings per Container	8
Amount per serving	
Calories	270 from Fat 150
% Daily Values*	
Total Fat 17g	26%
Saturated Fat 8g	40%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 7g	
Cholesterol 25mg	8%
Sodium 95mg	4%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Protein 3g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 8%

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



All stated prices are indicative.