



The Cloche Layer

Eggs Shape Layer

Coconut Dacquoise

Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	260g	\$0.78	8.1%
Almond Powder	160g	\$6.08	63.3%
Dried Coconut	90g	\$0.94	9.7%
Cake Flour	30g	\$0.10	1%
Egg Whites	280g	\$0.62	6.4%
Sugar	90g	\$0.37	3.9%
Icing Sugar	240g	\$0.72	7.5%

Total Cost	Single Portion	Whole Recipe
	\$ 0.48	\$ 9.60

Nutrition Facts

Serving Size 0
Servings Per Container 20

Amount Per Serving

Calories 210 Calories From Fat 60

% Daily Value

Total Fat 7g 11%

Saturated Fat 3g 14%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 25mg 1%

Total Carbohydrate 33g 11%

Dietary Fiber 1g 4%

Protein 3g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 2%

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

1. Sieve icing sugar, flour, almond powder and add dried coconut to mix together.
2. Make a meringue with egg whites and sugar, then slowly fold in the mixture.
3. Bake at 180°C for 15-20 minutes until crispy and moist.

All stated prices are indicative.



The Cloche Layer

White Couverture Cloche

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan White 32% Couverture	500g	\$6.00	89.7%
Pâtissier Chocolate Artisan Cocoa Butter	20g	\$0.57	8.6%
Vanilla Powder	1g	\$0.12	1.7%

Total Cost	Single Portion	Whole Recipe
	\$0.33	\$6.69

1. Start tempering Pâtissier Chocolate Artisan White 32% Couverture, Cocoa Butter and vanilla powder then shape it into the cloche mould.
2. Keep in an air-conditioned room at 18°C to set properly.

Raspberry Fragrant

Ingredients	Quantity	Cost (SGD)	% of Total
Fresh Raspberry	200g	\$8.12	94.4%
Lime Zest	2g	\$0.23	2.6%
Pâtissier Chocolate Mirror Glaze	20g	\$0.26	3%

Total Cost	Single Portion	Whole Recipe
	\$0.43	\$8.60

1. Warm the Pâtissier Chocolate Mirror Glaze with lime zest then toast all together.
2. Store in chiller before display into the egg shape.

Nutrition Facts

Serving Size 26g
Servings Per Container 20

Amount Per Serving

Calories 150 Calories From Fat 90

% Daily Value

Total Fat 10g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 15mg	1%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 0%	Vitamin C 2%
Calcium 4%	Iron 0%

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

Nutrition Facts

Serving Size 11.1g
Servings Per Container 20

Amount Per Serving

Calories 10 Calories From Fat 0

% Daily Value

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	3%
Protein 0g	
Vitamin A 0%	Vitamin C 4%
Calcium 0%	Iron 0%

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

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The Cloche Layer

White Couverture Whip

Ingredients	Quantity	Cost (SGD)	% of Total
Vanilla Powder	1g	\$0.12	1.5%
Milk	80g	\$0.20	2.5%
Pâtissier Chocolate Artisan White 32% Couverture	380g	\$4.56	57.9%
Gelatine Masse	24g	\$0.24	3.1%
Cream	550g	\$2.75	34.9%

Total Cost	Single Portion	Whole Recipe
	\$0.39	\$7.87

Nutrition Facts

Serving Size 51.8g
Servings Per Container 20

Amount Per Serving

Calories 210 **Calories From Fat** 160

% Daily Value

Total Fat 18g **27%**

Saturated Fat 11g **55%**

Trans Fat 0g

Cholesterol 40mg **14%**

Sodium 25mg **1%**

Total Carbohydrate 12g **4%**

Dietary Fiber 0g **0%**

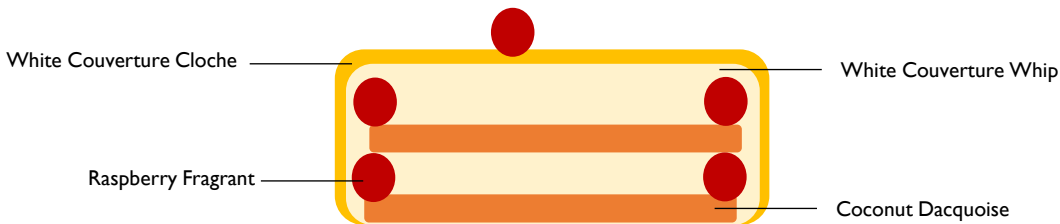
Protein 2g

Vitamin A 8% Vitamin C 2%

Calcium 6% Iron 0%

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

1. Infuse vanilla powder in the milk overnight.
2. Boil the infused milk, pour into Pâtissier Chocolate Artisan White 32% Couverture and masse gelatine.
3. Add the boiled cream and use hand blender for emulsion.
4. Rest overnight in chiller and it will be ready to whip.



All stated prices are indicative.