



## Sesame Chocolate Moon Cake (No Sugar Added)

### Chocolate Tart Paste

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	120g	\$2.10	44.4%
Xylitol Powder	42g	\$0.73	15.4%
Salt	4g	\$0.00	0.1%
Egg Liquid	60g	\$0.27	5.7%
Almond Powder	24g	\$0.91	19.3%
T45 Flour	200g	\$0.36	7.6%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	22g	\$0.35	7.4%

Total Cost	Single Portion \$0.22	Whole Recipe \$4.38
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### Nutrition Facts

Serving Size 22.5g

Servings Per Container 20

Amount Per Serving

**Calories** 90    Calories From Fat 50

% Daily Value

**Total Fat** 6g    9%

Saturated Fat 3.5g    17%

Trans Fat 0g

**Cholesterol** 25mg    9%

**Sodium** 130mg    5%

**Total Carbohydrate** 1g    0%

Dietary Fiber 1g    3%

**Protein** 2g

Vitamin A 4%    Vitamin C 0%

Calcium 0%    Iron 2%

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

1. Softening butter and mixing with fine salt and Xylitol powder.
2. Add room temperature eggs and mix well
3. Pour in the almond powder and T45 mix well.
4. Use a rolling pin rolling to 2-3mm thickness in the middle of the baking paper.
5. Forming in the 4.5mm tart rings.
6. Bake at 165°C for 15 minutes, cool down.
7. This recipe can make 16 portions.

All stated prices are indicative.



## Sesame Chocolate Moon Cake (No Sugar Added)

### No Sugar Added Sponge

Ingredients	Quantity	Cost (SGD)	% Of Total
Egg White	200g	\$0.44	31%
Xylitol Powder	40g	\$0.70	6%
Egg White Powder	2g	\$0.03	0.3%
Pâtissier Chocolate Artisan Dark 55% Couverture (No Added Sugar)	100g	\$1.18	15%
Grapeseed Oil	60g	\$0.00	9%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	20g	\$0.32	3%
Whole Milk	60g	\$0.15	9%
Egg Yolks	105g	\$0.32	16%
T45 Flour	45g	\$0.08	7%
Cron Starch	10g	\$0.07	1.5%

Total Cost	Single Portion \$0.22	Whole Recipe \$3.27
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### Nutrition Facts

Serving Size 42.8g  
Servings Per Container 15

Amount Per Serving		% Daily Value
<b>Calories</b> 50	Calories From Fat 25	
<b>Total Fat</b> 2.5g		<b>4%</b>
Saturated Fat 1g		<b>5%</b>
Trans Fat 0g		
<b>Cholesterol</b> 90mg		<b>30%</b>
<b>Sodium</b> 25mg		<b>1%</b>
<b>Total Carbohydrate</b> 2g		<b>1%</b>
Dietary Fiber 0g		<b>0%</b>
<b>Protein</b> 3g		
Vitamin A 4%	Vitamin C 0%	
Calcium 2%	Iron 4%	

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

1. Heating and melting chocolate, cocoa powder, milk and oil to 45°C, add egg yolk and emulsify evenly.
2. Flour and corn starch are mixed and sifted for use.
3. Whip the egg white, xylitol powder and egg white powder make a meringue.
4. Mix one-third of the meringue with the 1 mixture, add the flour and mix well, and then mix the rest of the meringue evenly.
5. Baking 180°C up heat, 160°C down heat, bake about 18 minutes.
6. After baking, turn it over, tear off the baking paper, and after cooling, put it into the freezer for subsequent operation.
7. Can make 600\*400 whole tray, 150 portions.

All stated prices are indicative.



## Sesame Chocolate Moon Cake (No Sugar Added)

### Sugar Free Chocolava Filling

Ingredients	Quantity	Cost (SGD)	% of Total
Whole Milk	105g	\$0.26	25%
Cream	105g	\$0.53	25%
Egg Yolk	42g	\$0.13	11%
Pâtissier Chocolate Artisan Dark 55% Couverture (No Added Sugar)	166g	\$1.96	39%

Total Cost	Single Portion \$0.14	Whole Recipe \$ 2.87
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1. Mix egg yolks, cream, milk into the mix bowl , heating to 85°C on the hot water.
2. Pour the milk paste into the chocolate and mix well.
3. Quickly pour in the tart shell.

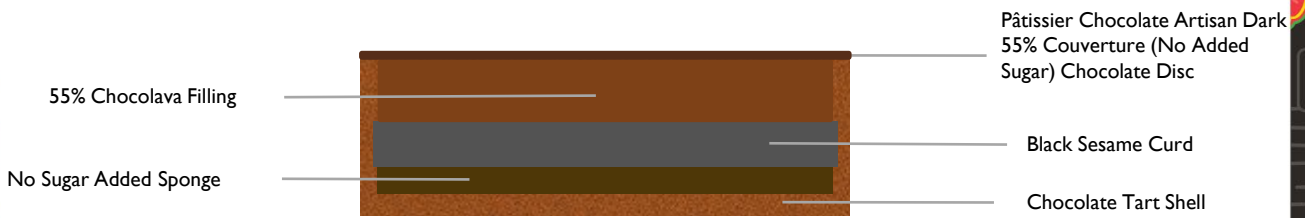
### Nutrition Facts

Serving Size 20.9g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 30	Calories From Fat 25
% Daily Value	
<b>Total Fat</b> 3g	<b>4%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 5mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



## Sesame Chocolate Moon Cake (No Sugar Added)



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