



# SOL WHITE CHEESECAKE

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Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	108g	\$0.45	1.2%
Egg Yolks	122g	\$0.37	1%
Water	75g	\$0	0%
Cream Cheese	637g	\$25.49	68.2%
Icing Sugar	42g	\$0.13	0.3%
Masse Gelatin	105g	\$0.92	2.5%
Cream	801g	\$4.01	10.7%
Pâtissier Chocolate Artisan Sol White 36% Chocolatier	506g	\$6.03	16.1%
<b>Total Cost</b>	<b>Single Portion</b> \$0.47	<b>Whole Recipe</b> \$37.39	

## Nutrition Facts

Serving Size 30.0g	
Servings Per Container 100	
Amount Per Serving	
<b>Calories 80</b>	Calories From Fat 60
% Daily Value	
<b>Total Fat 7g</b>	<b>11%</b>
Saturated Fat 4g	21%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
<b>Cholesterol 40mg</b>	<b>14%</b>
<b>Sodium 30mg</b>	<b>1%</b>
<b>Total Carbohydrate 2g</b>	<b>1%</b>
Dietary Fiber 0g	0%
<b>Protein 1g</b>	
Vitamin A 6%	Vitamin C 0%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Make a Pate Bomb with sugar, water and egg yolks.
2. Soften the cream cheese and icing sugar.
3. Mix both mixture together and add in melted Pâtissier Chocolate Artisan Sol White 36% Chocolatier and melted mass gelatine.
4. Whip the cream and fold in.

## VANILLA MADELEINE SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	240g	\$4.2	61%
Sugar	200g	\$0.83	12.1%
Brown Sugar	48g	\$0.2	2.9%
Eggs	256g	\$1.16	16.8%
All Purpose Flour	248g	\$0.42	6.1%
Baking powder	8g	\$0.08	1.1%
<b>Total Cost</b>	<b>Single Portion</b> \$0.07	<b>Whole Recipe</b> \$6.88	

## Nutrition Facts

Serving Size 10.0g	
Servings Per Container 100	
Amount Per Serving	
<b>Calories 40</b>	Calories From Fat 20
% Daily Value	
<b>Total Fat 2g</b>	<b>3%</b>
Saturated Fat 1.5g	6%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat .5g	
<b>Cholesterol 15mg</b>	<b>5%</b>
<b>Sodium 30mg</b>	<b>1%</b>
<b>Total Carbohydrate 4g</b>	<b>1%</b>
Dietary Fiber 0g	0%
<b>Protein 1g</b>	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Cream the butter with sugar, add brown sugar then the eggs.
2. Incorporate flour & baking powder.
3. Piped into the 18cm moulds.
4. Bake at 180c for around 12mins.

All stated prices are indicative.



## SOL WHITE CHEESECAKE

Sol White  
Cheesecake

Vanilla  
Madeleine  
Sponge



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