



The Yule Log

SOFT BISCUIT AMAR

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	320g	\$0.70	12.9%
Sugar	340g	\$1.41	25.9%
Egg Yolks	220g	\$0.66	12.1%
Pâtissier Artisan Cocoa Powder 22/24	90g	\$1.35	24.8%
Pâtissier Artisan Single Origin Peru 70% Chocolate	35g	\$0.52	9.6%
Milk	25g	\$0.06	1.1%
Cake Flour	60g	\$0.10	1.9%
Corn Flour	20g	\$0.04	0.6%
Unsalted Butter	40g	\$0.60	11%
	Total Cost	\$0.14	Whole Recipe \$5.45

1. Whisk Egg White and Sugar until firm peaks of the meringue then pour over Egg Yolks.
2. Start to warm the Milk before adding Pâtissier Artisan Single Origin Peru Dark 70% Chocolate into the liquid to obtain a paste.
3. In the meringue, add all sieved powders.
4. Lastly fold the chocolate paste and melted Butter. Spread onto a baking tray with parchment paper. Bake at 170°C for 15 to 20 minutes until moist texture. Rest in chiller for a while until ready to cut and insert into the yule mould.

BLUEBERRY FILLING

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Blueberry Filling	546g	\$4.10	100%
	Total Cost	\$0.10	Whole Recipe \$4.10

1. Spread Pâtissier Blueberry Filling over the Soft Biscuit Amar.

Nutritional Facts	
Serving Size	28.8g
Servings per Container	40
Amount per serving	
Calories	90 from Fat 25
% Daily Values*	
Total Fat 3.5g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 75mg	24%
Sodium 25mg	1%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	3%
Protein 2g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 6%

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

Nutritional Facts	
Serving Size	13.6g
Servings per Container	40
Amount per serving	
Calories	35 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 9g	3%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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

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CARAMEL & ORANGE INSERT

Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	275g	\$1.14	11.4%
Water	85g		
Glucose	45g	\$0.26	2.6%
Cream (1)	100g	\$0.70	7%
Egg Yolks	120g	\$0.36	3.6%
Cream (2)	400g	\$2.80	28%
Gelatin Leaves	10g	\$0.44	4.4%
Orange Zest	8g	\$0.24	2.4%
Pâtissier Artisan Carmelo 40% Couverture	280g	\$4.06	40.6%
Total Cost		\$0.25	Whole Recipe \$9.99

1. Cook the Sugar, Water and Glucose until caramel colour.
2. Add Cream (1) and continue to cook until boiling before adding Egg Yolks and Cream (2) until 83°C.
3. Immediately add Gelatin Leaves and sieve over Pâtissier Artisan Carmelo 40% Couverture and Orange Zest. Using hand blender to smooth the caramel then pour into the yule insert. Store in freezer until harden.

74% MOUSSE CHOCOLAT

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	950g	\$6.65	48.7%
Milk	180g	\$0.45	3.3%
Sea Salt	0.8g		
Gelatin Masse	24g	\$0.21	1.5%
Pâtissier Artisan Dark 74% Couverture	480g	\$6.24	46.4%
Total Cost		\$0.34	Whole Recipe \$13.65

1. Boil Milk and add Gelatin Masse before pouring over Pâtissier Artisan Dark 74% Couverture.
2. Add Sea Salt and at 35°C pour whipped Cream to obtain a shiny texture.
3. Ready to finish the yule log with insert.

TRANSFER SHEET – WHITE COMPOUND

Ingredients	Quantity
Cacao Ivory White Compound	500g
Transfer Sheet	6pcs

1. Melt Cacao Ivory White Compound and apply over the transfer sheet.
2. Take out the frozen Yule Log and apply the transfer sheet fast so it will stick over the Biscuit Amar.

Nutritional Facts

Serving Size	34.1g	
Servings per Container	40	
Amount per serving		
Calories	130 from Fat 70	
% Daily Values*		
Total Fat 8g	13%	
Saturated Fat 4.5g	23%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 2.5g		
Cholesterol 55mg	19%	
Sodium 10mg	0%	
Total Carbohydrate 12g	4%	
Dietary Fiber 0g	0%	
Protein 1g		
Vitamin A 6%	Vitamin C 0%	
Calcium 2%	Iron 2%	

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

Nutritional Facts

Serving Size	40.9g	
Servings per Container	40	
Amount per serving		
Calories	160 from Fat 130	
% Daily Values*		
Total Fat 14g	22%	
Saturated Fat 9g	44%	
Trans Fat 0g		
Polyunsaturated Fat 0.5g		
Monounsaturated Fat 4.5g		
Cholesterol 35mg	11%	
Sodium 20mg	1%	
Total Carbohydrate 6g	2%	
Dietary Fiber 1g	5%	
Protein 2g		
Vitamin A 8%	Vitamin C 0%	
Calcium 4%	Iron 8%	

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

