



The Velour Patissier

CHOCOLATE SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	190g	\$0.42	3.5%
Sugar	90g	\$0.37	3.2%
Eggs	360g	\$1.63	13.8%
All Purpose Flour	60g	\$0.10	0.9%
Almond Powder	220g	\$8.36	70.6%
Icing Sugar	220g	\$0.66	5.6%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	20g	\$0.30	2.5%
		Total Cost	Single Portion \$ 2.96
			Whole Recipe \$11.84

1. Firstly, whip Eggs and Icing Sugar together until fluffy.
2. Concurrently, whip Egg White and sugar until stiff meringue is formed then proceed to mix with sieved Flour, Pâtissier Chocolate Artisan 22-24% Cocoa Powder and Almond Powder.
3. Once mixed well, spread onto a baking tray and bake at 170 °C for 25 to 30 minutes then cool aside and store in chiller before any usage.

RASPBERRY LIME LEAF JAM

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberries	500g	\$20.29	90%
Sugar	360g	\$1.49	6.6%
Lemon Juice	18g	\$0.12	0.5%
Pectin NH	6g	\$0.41	1.8%
Acid Citric	2g	\$0.02	0.1%
Water	15g	\$0.00	
Lime Leaves	8pcs	\$0.20	0.9%
		Total Cost	Single Portion \$5.64
			Whole Recipe \$22.54

1. Firstly, combine Raspberries, Sugar, Pectin and Lemon Juice together and cook till boiling.
2. Add Lime Leaves and continue cook until 105°C and remove from stove.
3. Add Acid Citric and Water and use a hand mixer to smooth the jams.
4. Store aside and discard the leaves then store in chiller for at least 4 hours before any usage.

Nutritional Facts	
Serving Size	292g
Servings per Container	4
Amount per serving	
Calories	870 from Fat 350
% Daily Values*	
Total Fat 39g	60%
Saturated Fat 6g	31%
Trans Fat 0g	
Polyunsaturated Fat 7g	
Monounsaturated Fat 22g	
Cholesterol 385mg	128%
Sodium 200mg	8%
Total Carbohydrate 105g	35%
Dietary Fiber 2g	7%
Protein 30g	
Vitamin A 10%	Vitamin C 0%
Calcium 20%	Iron 30%

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

Nutritional Facts	
Serving Size	227.3g
Servings per Container	4
Amount per serving	
Calories	410 from Fat 10
% Daily Values*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 106g	35%
Dietary Fiber 9g	37%
Protein 1g	
Vitamin A 4%	Vitamin C 60%
Calcium 6%	Iron 4%

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

All stated prices are indicative.



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CHOCOLATE CREMEUX

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	80g	\$0.20	3.5%
Cream	120g	\$0.60	10.5%
Pâtissier Chocolate Artisan Dark 61% Couverture	240g	\$1.17	20.4%
Whipped Cream	720g	\$3.60	62.8%
Masse Gelatine	18g	\$0.16	2.7%
Total Cost		Single Portion \$1.43	Whole Recipe \$5.73

1. Boil Cream and Milk and remove from heat. Add Masse Gelatine.
2. Pour over Pâtissier Chocolate Artisan Dark 61% Couverture and mix using a hand-mixer to obtain a smooth ganache.
3. Set aside until assembly time.

*Do not wait too long or the mixture will harden and the texture of the cake will change tremendously.

VELOUR SPRAY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 58% Chocolate	500g	\$5.60	47.8%
Pâtissier Chocolate Artisan Cocoa Butter	250g	\$5.25	44.8%
Red Food Colouring	18g	\$0.88	7.5%
Total Cost		Single Portion \$2.93	Whole Recipe \$11.73

1. Melt Pâtissier Chocolate Artisan Dark 58% Chocolate at 40°C then add melted Pâtissier Chocolate Artisan Cocoa Butter and Red Food Colouring to adjust the colour.
2. Spray on frozen surface of each cakes.

ASSEMBLY

1. Place a plastic band onto the stainless-steel ring to protect the cake shape when remove.
2. Cut the Chocolate Sponge first and place at the bottom of the ring then spread Raspberry Jam and apply the Chocolate Cremeux. Continue this process twice until filled to the top of the ring.
3. Store the cake in the freezer for at least 6 hours until frozen.
4. Start to prepare a chocolate tempered band to pour over the sponge and start to prepare the chocolate fan as decorations on top.
5. Spray the cake completely but make sure cake is frozen and properly stick the fan. Apply the finishing touch with logo and gold leaves.

Nutritional Facts	
Serving Size	100g
Servings per Container	about 12
Amount per serving	
Calories	370 from Fat 320
% Daily Values*	
Total Fat 35g	53%
Saturated Fat 21g	107%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 10g	
Cholesterol 100mg	33%
Sodium 30mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	7%
Protein 3g	
Vitamin A 20%	Vitamin C 0%
Calcium 6%	Iron 10%

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

Nutritional Facts	
Serving Size	11g
Servings per Container	70
Amount per serving	
Calories	70 from Fat 50
% Daily Values*	
Total Fat 6g	10%
Saturated Fat 4g	19%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	2%
Protein 0g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 4%

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



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