

# Green Timer!

## SABLE BRETON

Ingredients	Quantity
Sugar	130g
Unsalted Butter	150g
Cake Flour	200g
Baking Powder	11g
Egg Yolks	60g
Sea Salt	1.5g
Vanilla Paste	8g

1. Paddle Butter, Sugar, Vanilla Paste in a mixer bowl and then gradually add Egg Yolks and Sea Salt.
2. Lastly, fold in sieved Flour and Baking Powder.
3. Rest mixture in chiller for 2 hours before rolling at 2mm dough sheeter.
4. Rest in chiller for 1 hour before cutting using round ring shape.
5. Bake at 160°C for 15 to 20 minutes till golden colour. Cool aside.

## AMAR SPONGE

Ingredients	Quantity
Egg Whites	160g
Sugar	160g
Egg Yolks	110g
Unsalted Butter	90g
Pâtissier Artisan Dark 61%	90g
Couverture	
Cake Flour	60g

1. Whisk Egg Whites and Sugar until firm meringue is formed before folding in Egg Yolks.
2. Add melted Butter and Pâtissier Artisan Dark 61% Couverture into the meringue and follow by sieved Flour.
3. Spread into square flexipan of 30 cm by 30 cm and scale it at 600g.
4. Bake at 180°C for 15 to 20 minutes. Remove before resting aside and cut into half sphere mould.

## IVORY TEXTURE BAVAROISE

Ingredients	Quantity
Coconut Puree	80g
Cream	1100g
Gelatin Masse	22g
Green Tea Powder (Matcha)	20g
Milk	120g
Pâtissier Artisan White 32%	270g
Couverture	

1. Warm Milk in a saucepot to dissolve Green Tea Powder to obtain paste.
2. Start to warm Coconut Puree and add Gelatin Masse before pouring over Pâtissier Artisan White 32% Couverture.
3. Mix all together before folding whipped Cream.
4. Pour into the half sphere mould.

## MANGO COMPOTE

Ingredients	Quantity
Fresh Mango (Diced)	500g
Sugar	90g
Lemon Juice	12g
Lime Zest	6g
Pectin X58	16g

1. Warm fresh Mango and Lemon Juice in a large pot.
2. Add Sugar and Pectin before continuing to boil.
3. Remove from heat and add Lime Zest before inserting into smaller rings.
4. Set in freezer until harden.

## GREEN GLAZE

Ingredients	Quantity
Mineral Water	63g
Glucose	150g
Sugar	150g
Condensed Milk	100g
Gelatin Leave 200 Bloom	16g
Pâtissier Artisan White 32%	160g
Couverture	
Mirror Glaze	120g
Green Colouring	8g
Yellow Colouring	2g

1. Cook Water, Sugar and Glucose in pot at 60°C
2. Add condensed milk before continue cooking until 103°C.
3. Remove from heat and add Gelatin then Pâtissier Artisan White 32% Couverture using hand blender. Store for 24 hours in chiller. Next day, when the mixture reached 40°C, add Mirror Glaze and Colouring using hand mixer.
4. Ready for usage on frozen surface.



Green Compound Flower

Green Glaze

Ivory Texture Bavaroise

Mango Compote

Amar Sponge

Sable Breton