



Yuzu Berry Center

Almond Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Almond Powder	150g	\$3.30	13%
Icing Sugar	150g	\$0.45	13%
Egg Yolk	130g	\$0.39	12%
Egg White (1)	90g	\$0.20	8%
Egg White (2)	300g	\$0.66	26%
Caster Sugar	180g	\$0.75	16%
Cake Flour	130g	\$0.23	12%

Total Cost	Single Portion \$0.40	Whole Recipe \$5.98
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Nutrition Facts

Serving Size 75.3g	
Servings Per Container 15	
Amount Per Serving	
Calories 220	Calories From Fat 70
% Daily Value	
Total Fat 8g	12%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 110mg	37%
Sodium 45mg	2%
Total Carbohydrate 25g	8%
Dietary Fiber 0g	0%
Protein 7g	
Vitamin A 4%	Vitamin C 0%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Put the almond powder, caster sugar, egg yolk and egg white (1) into the mixing bowl and stir until it is shiny, and the satin gradually disappears.
2. Whisk the egg white and sugar (2) together make a meringue and then mix well.
3. Sift the flour mix it into the batter, and mix in the meringue.
4. Pour into the baking tray, 180°C, and bake for 10-12 minutes.

All stated prices are indicative.



Yuzu Berry Center

Strawberry Jam

Ingredients	Quantity	Cost (SGD)	% Of Total
Strawberry puree	235g	\$1.63	43.2%
Raspberry puree	111g	\$1.39	20%
Glucose liquid	55g	\$0.31	10%
Caster sugar	85g	\$0.35	16%
Pectin	10g	\$0.68	2%
Lemon juice	32g	\$0.22	6%
Lemon zest	2g	\$0.06	0.4%
Gelatin powder	2g	\$0.12	0.4%
Water	10g	\$0.00	2%

Total Cost	Single Portion	Whole Recipe
	\$0.32	\$4.77

Nutrition Facts

Serving Size 36.1g

Servings Per Container 15

Amount Per Serving

Calories 50 Calories From Fat 0

% Daily Value

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 40mg **2%**

Total Carbohydrate 12g **4%**

Dietary Fiber 1g **3%**

Protein 0g

Vitamin A 0% Vitamin C 2%

Calcium 2% Iron 0%

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

1. Mix gelatin powder with water.
2. Heat puree, glucose and lemon peel.
3. When it reaches 40°C, add pectin NH and sugar.
4. When it starts to boil, add gelatin, stir for 3 minutes, and then add lemon juice. Leave it in the refrigerator for a few hours. Stir the jam with a spatula and freeze it in a mold.
5. This recipe can make about 50pcs.

All stated prices are indicative.



Yuzu Berry Center

Double Berry Whipping Cream

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry puree	100g	\$1.25	8.4%
Strawberry puree	50g	\$0.35	4.2%
Cream(1)	200g	\$1.00	17%
Glucose	25g	\$0.14	2%
Invert sugar	25g	\$0.13	2%
Pâtissier Chocolate Artisan White 32% Couverture	230g	\$2.76	20%
Gelatin sheet	5g	\$0.00	0.4%
Cream(2)	550g	\$2.75	46%
Natural red coloring	p.s	\$0.85	9.2%

Total Cost	Single Portion	Whole Recipe
	\$0.62	\$9.23

Nutrition Facts

Serving Size 79.1g	
Servings Per Container 15	
Amount Per Serving	
Calories 280	Calories From Fat 220
% Daily Value	
Total Fat 24g	37%
Saturated Fat 15g	76%
Trans Fat 0g	
Cholesterol 70mg	24%
Sodium 25mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Protein 2g	
Vitam in A 15%	Vitam in C 2%
Calcium 6%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Soften the gelatin with cold water
2. Cream (1) glucose and invert sugar boiled
3. Stir in chocolate and gelatin with a hand blender and mix the cream (2)
4. Add puree and mix with an appropriate amount of natural strawberry red coloring
5. Refrigerate the plastic wrap veneer for more than 6 hours, and then use it.
6. This recipe can make about 60 portions

All stated prices are indicative.



Yuzu Berry Center

Yuzu Raw Cream Cheese

Ingredients	Quantity	Cost (SGD)	% of Total
Caster sugar(1)	80g	\$0.33	7%
Cream cheese	400g	\$16.0	35%
Creek yogurt	160g	\$2.27	14%
100% Yuzu juice	60g	\$15.98	5.2%
Gelatin sheet	5g	\$0.30	0.4%
Whipping cream	400g	\$2.00	35%
Caster sugar(2)	40g	\$0.17	3.4%

Total Cost	Single Portion \$2.47	Whole Recipe \$37.06

Nutrition Facts

Serving Size 76.3g	
Servings Per Container 15	
Amount Per Serving	
Calories 220	Calories From Fat 170
% Daily Value	
Total Fat 19g	29%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 90mg	4%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Protein 3g	
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Softize the gelatin with cold water
2. Add yogurt with sugar(1) to the soft cream cheese and mix well. Control the temperature to 25°C . Pour in 40g of yuzu juice and mix well.
3. Melt the remaining yuzu juice and gelatin together and mix it into the cream cheese mixture. Be careful to pour it while stirring to prevent the gelatin from solidifying.
4. Whip the cream and sugar (2) and mix them into the yuzu cheese paste in two times.
5. This recipe can make 40 portions 6cm diameter mousse rings.

All stated prices are indicative.



Yuzu Berry Center

Chocolate Shell

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan White 32% Couverture	200g	\$2.40	50%
Pâtissier Chocolate Artisan Cocoa Butter	200g	\$4.20	50%
Pâtissier Chocolate Artisan Royal Yellow Cocoa Butter	P.s	\$0.22	2%

Total Cost	Single Portion \$0.45	Whole Recipe \$6.82
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Nutrition Facts

Serving Size 26.7g
Servings Per Container 15

Amount Per Serving

Calories 200 Calories From Fat 160

% Daily Value

Total Fat 18g **28%**

Saturated Fat 11g **56%**

Trans Fat 0g

Cholesterol 5mg **1%**

Sodium 5mg **0%**

Total Carbohydrate 7g **2%**

Dietary Fiber 0g **0%**

Protein 1g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 0%

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

I. Mixing all ingredients with chocolate and melted to 31°C use-15g/pcs

All stated prices are indicative.



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Yuzu Glazing

Ingredients	Quantity	Cost (SGD)	% of Total
100% Yuzu juice	175g	\$46.61	55%
Pure water	125g	\$0.00	39.7%
Caster sugar	12g	\$0.05	3.8%
Kappa powder	5g	\$3.50	1.5%

Total Cost	Single Portion \$2.51	Whole Recipe \$50.15
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1. Heat the juice and pure water to 50°, then add a mixture of kappa and sugar and bring to a boil.
2. Using at 45-50°C - 15g/pcs.

Nutrition Facts

Serving Size 15.9g

Servings Per Container 20

Amount Per Serving

Calories 0 **Calories From Fat** 0

% Daily Value

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Protein 0g

Vitamin A 0% Vitamin C 0%

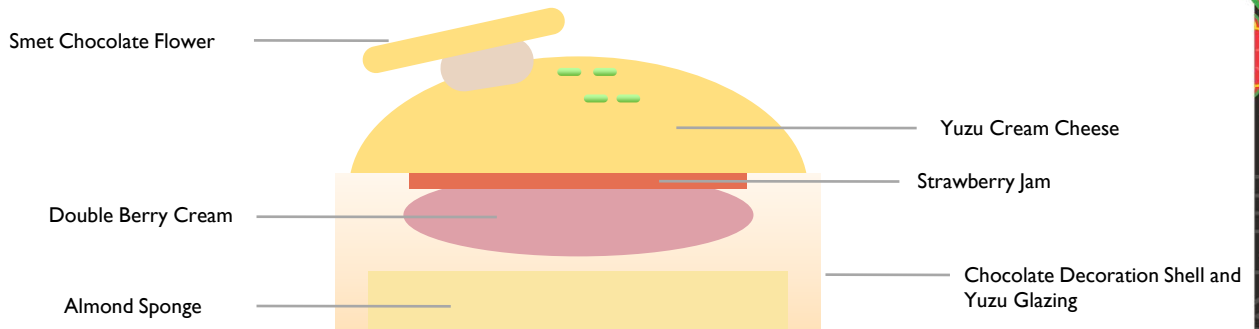
Calcium 0% Iron 0%

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

All stated prices are indicative.



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All stated prices are indicative.