



FORTUNE CAKE

WHITE SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	181g	\$0.54	1.8%
Eggs	6 Nos.	\$27.38	92.8%
Sugar	287g	\$1.19	4.0%
All Purpose Flour	230g	\$0.39	1.3%
	Total Cost	Single Portion \$0.98	Whole Recipe \$29.50

1. Whip the Eggs, Egg Yolks, and Sugar until fluffy.
2. Fold in sifted Flour before pouring in the baking tray and spread evenly.
3. Bake at 200°C for 8-10 minutes.

WHITE CITRUS CREMEUX

Ingredients	Quantity	Cost (SGD)	% of Total
Masse Gelatine	10g	\$0.08	2.1%
Cream	285g	\$1.99	49.7%
Egg Yolks	75g	\$0.22	5.5%
Pâtissier Chocolate Artisan	57g	\$0.68	17%
White 32% Couverture			
Sugar	20g	\$0.08	2.1%
Butter	46g	\$0.70	17.4%
Orange Zest	5g	\$0.09	2.3%
Lemon Zest	5g	\$0.15	3.8%
	Total Cost	Single Portion \$0.40	Whole Recipe \$4.00

1. Boil Cream with Orange and Lemon Zests first before covering with cling film to infuse for 10 minutes.
2. Mix Sugar and Egg Yolks before pouring into the Cream and continue cooking to 80°C.
3. Add in Masse Gelatine and Pâtissier Chocolate Artisan White 32% Couverture.
4. When the mixture cools down to 40-45°C, add butter (room temperature) with a hand blender.

KUMQUAT COULIS

Ingredients	Quantity	Cost (SGD)	% of Total
Kumquat Puree	1200g	\$2.80	90.1%
Agar Agar	1.25g	\$0.14	4.4%
Sugar	25g	\$0.10	3.3%
Masse Gelatine	7.5g	\$0.07	2.1%
	Total Cost	Single Portion \$0.31	Whole Recipe

1. Boil Kumquat Puree before mixing Agar Agar and Sugar together and continue to cook.
2. Add in Masse Gelatine last.

Nutritional Facts

Serving Size	33.3g
Servings per Container	about 30
Amount per serving	
Calories	390 from Fat 200
	% Daily Values*
Total Fat 22g	34%
Saturated Fat 7g	34%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 8g	
Cholesterol 935mg	311%
Sodium 260mg	11%
Total Carbohydrate 18g	6%
Dietary Fiber 0g	0%
Protein 27g	
Vitamin A 30%	Vitamin C 0%
Calcium 10%	Iron 20%

Nutritional Facts

Serving Size	50g
Servings per Container	about 10
Amount per serving	
Calories	200 from Fat 170
	% Daily Values*
Total Fat 19g	29%
Saturated Fat 11g	55%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 6g	
Cholesterol 145mg	48%
Sodium 55mg	2%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 15%	Vitamin C 2%
Calcium 4%	Iron 2%

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

Nutritional Facts

Serving Size	23.4g
Servings per Container	10
Amount per serving	
Calories	20 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 5g	2%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 10%
Calcium 0%	Iron 0%

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

All stated prices are indicative.



FORTUNE CAKE

VANILLA MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	75g	\$0.19	6.7%
Cream (1)	75g	\$0.52	18.9%
Vanilla Bean	0.5g	\$0.70	25.2%
Trimoline	10g	\$0.05	1.9%
Masse Gelatine	25g	\$0.22	7.8%
Sugar	20g	\$0.08	3%
Egg Yolks	35g	\$0.10	3.8%
Cream (2)	130g	\$0.91	32.7%
Total Cost		Single Portion \$0.28	Whole Recipe \$2.78

1. Boil Milk, Cream (1), Vanilla Beans, and Trimline.
2. Mix Sugar and Egg Yolks before slowly adding to the hot mixture.
3. Continue to cook until 85°C and add in Masse Gelatine.
4. When the mixture cools down, whip the Cream (2) and fold in.

Nutritional Facts

Serving Size	37g	
Servings per Container	10	
Amount per serving		
Calories	100 from Fat 80	
% Daily Values*		
Total Fat 9g	14%	
Saturated Fat 5g	26%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated 2.5g		
Cholesterol 75mg	25%	
Sodium 15mg	1%	
Total Carbohydrate 4g	1%	
Dietary Fiber 0g	0%	
Protein 2g		
Vitamin A 8%	Vitamin C	0%
Calcium 4%	Iron	0%

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

RED CAKE SPRAY

Ingredients	Quantity	Cost (SGD)*	% of Total
Pâtissier Chocolate Artisan Scarlet Red Cocoa Butter	500g	\$10.34	83.3%
Pâtissier Chocolate Artisan White 31% Chocolate	250g	\$2.07	16.7%
Total Cost		Single Portion \$0.18	Whole Recipe \$12.41

1. Melt both Pâtissier Chocolate Artisan Scarlet Red Cocoa Butter and Pâtissier Chocolate Artisan White 31% Chocolate together. Ready to spray.

Nutritional Facts

Serving Size	10.7g	
Servings per Container	70	
Amount per serving		
Calories	80 from Fat 70	
% Daily Values*		
Total Fat 8g	12%	
Saturated Fat 5g	24%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 2.5g		
Cholesterol 0mg	0%	
Sodium 0mg	0%	
Total Carbohydrate 2g	1%	
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.

TRANSFER SHEET

Ingredients	Quantity
Pâtissier Chocolate Artisan Royal Yellow Cocoa Butter	As Desired
Pâtissier Chocolate Artisan Ivory White Cocoa Butter	As Desired
Pâtissier Chocolate Artisan Dark 61% Couverture	As Desired

1. Firstly, brush melted Pâtissier Artisan Royal Yellow Cocoa Butter on the plastic until dry.
2. Next, brush melted Pâtissier Artisan Ivory White Cocoa Butter (same process with two layers of white).
3. Temper Pâtissier Chocolate Artisan Dark 61% Couverture and put a thin layer onto the transfer sheet.
4. Once it cools slightly, draw random shapes and roll to give curls.
5. Let it crystalize in chiller for 20 minutes before peeling out the plastic.

Red Cake Spray

Kumquat Coulis

White Sponge



Vanilla Mousse

**Pâtissier Chocolate
Lemon Filling**

White Citrus
Cremeux



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