



# Orange Gateaux Coconut Filling

## HAZELNUT DACQUOISE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	300g	\$0.66	4.4%
Sugar	320g	\$1.33	9.0%
Icing Sugar	300g	\$0.90	6.1%
Ground Hazelnut	350g	\$11.06	74.5%
Cake Flour	60g	\$0.10	0.7%
Butter	45g	\$0.79	5.3%
	<b>Total Cost</b>	<b>Single Portion \$3.71</b>	<b>Whole Recipe \$14.84</b>

1. Whisk Egg Whites and Sugar until stiff peak.
2. Pour in sieved Icing Sugar, Cake Flour and Ground Hazelnut into the meringue then lastly fold in melted Butter.
3. Spread onto a baking tray of 60 x 40cm.
4. Bake at 170 °C for 20-30 minutes until nice golden colour is formed.

## FEUILLANTINE CRUNCHY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Milk 40% Couverture	165g	\$1.41	14.8%
Pâtissier Chocolate Artisan Coconut Praline Paste	190g	\$5.38	56.6%
Pâtissier Chocolate Artisan Crunchy Waffles Praline Paste	125g	\$2.73	28.7%
	<b>Total Cost</b>	<b>Single Portion \$2.38</b>	<b>Whole Recipe \$9.52</b>

1. Mix melted Pâtissier Chocolate Artisan Milk 40% Couverture and Coconut Praline Paste and Crunchy Waffles Praline Paste then followed by water.
2. This mixture will be spread over the dacquoise then set in chiller for awhile.

## ORANGE MARMALADE

Ingredients	Quantity	Cost (SGD)	% of Total
Orange With Skin	280g	\$1.12	22.9%
Sugar	300g	\$1.24	25.5%
Orange Juice	80g	\$0.17	3.4%
Vanilla Pods	2Pcs	\$1.40	28.6%
Glucose	120g	\$0.69	14.0%
Pectin NH	4g	\$0.27	5.6%
	<b>Total Cost</b>	<b>Single Portion \$1.22</b>	<b>Whole Recipe \$4.89</b>

1. Firstly, slice the Oranges thinly and start the cooking process with all ingredients until reduction and leave aside to cool.
2. Use a hand blender to blend it until a nice paste is formed.

Nutritional Facts	
Serving Size	343.8g
Servings per Container	4
Amount per serving	
<b>Calories</b>	<b>780 from Fat 80</b>
% Daily Values*	
<b>Total Fat 9g</b>	<b>14%</b>
Saturated Fat 6g	29%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2.5g	
Cholesterol 25mg	8%
Sodium 220mg	9%
<b>Total Carbohydrate 167g</b>	<b>56%</b>
Dietary Fiber 0g	0%
<b>Protein 10g</b>	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 4%

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

Nutritional Facts	
Serving Size	120g
Servings per Container	4
Amount per serving	
<b>Calories</b>	<b>1580 from Fat 410</b>
% Daily Values*	
<b>Total Fat 45g</b>	<b>69%</b>
Saturated Fat 19g	96%
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 12g	
Cholesterol 5mg	2%
Sodium 40mg	2%
<b>Total Carbohydrate 63g</b>	<b>21%</b>
Dietary Fiber 6g	23%
<b>Protein 8g</b>	
Vitamin A 0%	Vitamin C 4%
Calcium 20%	Iron 15%

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

Nutritional Facts	
Serving Size	196g
Servings per Container	4
Amount per serving	
<b>Calories</b>	<b>430 from Fat 0</b>
% Daily Values*	
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
<b>Total Carbohydrate 110g</b>	<b>37%</b>
Dietary Fiber 2g	8%
<b>Protein 1g</b>	
Vitamin A 4%	Vitamin C 70%
Calcium 4%	Iron 2%

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

All stated prices are indicative.



# Orange Gateaux Coconut Filling

## COCONUT PRALINE BUTTER CREAM

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	250g	\$0.55	1.5%
Sugar	500g	\$2.08	5.6%
Butter	750g	\$13.12	35.4%
Water	125g		
Vanilla Pods	2pcs	\$1.40	3.8%
Butter Cream	1000g	\$10.85	29.3%
Pâtissier Chocolate Artisan Crunchy Waffles Praline Paste	320g	\$9.07	24.5%
<b>Total Cost</b>		<b>\$9.27</b>	<b>Whole Recipe \$37.07</b>

1. Cook Water and Sugar in a saucepan until 121 °C then pour over the whipped Egg Whites to obtain a nice meringue. At 40 °C, add Vanilla Pods.
2. Add meringue into soften Butter then whip until a nice texture is formed
3. Start to process the flavour by scaling the Butter Cream and Pâtissier Chocolate Artisan Crunchy Waffles Praline Paste then store aside until ready to assemble the cake.

## MILK COUVERTURE DIP

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan	750g	\$6.39	40.5%
Milk 40% Couverture			
Pâtissier Chocolate Artisan	250g	\$5.25	33.3%
Cocoa Butter			
Chopped Hazelnuts	180g	\$4.14	26.2%
<b>Total Cost</b>		<b>\$3.94</b>	<b>Whole Recipe \$15.78</b>

1. Melt Pâtissier Chocolate Artisan Milk 40% Couverture then add melted Pâtissier Chocolate Artisan Cocoa Butter and Hazelnuts.
2. Mix well and set aside before dipping the cake into it.

## ASSEMBLY

1. Place a layer of dacquoise with Feullantine Crunchy into a square frame then add Orange Marmalade.
2. Set in chiller for awhile before pouring Coconut Praline Butter Cream.
3. Continue this process twice until you reach the top and use a spatula to spread the top nicely with butter cream.
4. Total will have 3 pieces of dacquoise with 2 layers of orange marmalade. Store this cake in freezer until ready for dipping.
5. Finish the cake with butter cream by piping in with round nozzle and decorate with logo and orange confit.

Nutritional Facts	
Serving Size	117.8g
Servings per Container	25
Amount per serving	
<b>Calories</b>	<b>820 from Fat 420</b>
* % Daily Values*	
<b>Total Fat</b> 47g	<b>72%</b>
Saturated Fat 28g	<b>140%</b>
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 12g	
<b>Cholesterol</b> 110mg	<b>37%</b>
<b>Sodium</b> 450mg	<b>19%</b>
<b>Total Carbohydrate</b> 39g	<b>13%</b>
Dietary Fiber 1g	<b>4%</b>
<b>Protein</b> 3g	
Vitamin A 30%	Vitamin C 0%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutritional Facts	
Serving Size	47g
Servings per Container	25
Amount per serving	
<b>Calories</b>	<b>310 from Fat 230</b>
* % Daily Values*	
<b>Total Fat</b> 26g	<b>41%</b>
Saturated Fat 13g	<b>67%</b>
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 7g	
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 18g	<b>6%</b>
Dietary Fiber 1g	<b>6%</b>
<b>Protein</b> 3g	
Vitamin A 0%	Vitamin C 2%
Calcium 6%	Iron 6%
* Percent Daily Values are based on a 2000 calorie diet.	



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