



# The Historical

## Biscuit Joconde

Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	80g	\$0.24	8.7%
Sugar	80g	\$0.33	12.1%
Almond Powder	80g	\$1.25	45.5%
Egg Whites	90g	\$0.20	7.2%
Eggs	95g	\$0.43	15.7%
Unsalted Butter	15g	\$0.26	9.6%
Cake Flour	20g	\$0.03	1.2%

Total Cost	Single Portion \$0.27	Whole Recipe \$2.74
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1. Combined the dry ingredients.
2. Beat the egg whites and sugar till firm.
3. Fold the dry ingredients in with the eggs mix and add the butter melted and fold with the meringue.
4. Bake at 210°C for 7 minutes.

Nutrition Facts	
Serving Size	46g
Servings Per Container	10
Amount Per Serving	
<b>Calories</b>	130
<b>Calories From Fat</b>	35
	% Daily Value
<b>Total Fat</b>	3.5g 6%
Saturated Fat	1g 6%
Trans Fat	0g
<b>Cholesterol</b>	45mg 15%
<b>Sodium</b>	40mg 2%
<b>Total Carbohydrate</b>	20g 7%
Dietary Fiber	0g 0%
<b>Protein</b>	6g
Vitamin A	2%
Vitamin C	0%
Calcium	4%
Iron	6%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



# The Historical

## Gianduja Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	40g	\$0.12	2%
Sugar	60g	\$0.25	4,2%
Water	20g		
Pâtissier Chocolate Artisan Gianduja Hazelnut	200g	\$3.04	51.8%
Masse Gelatine	15g	\$0.26	4.5%
Whipped Cream	200g	\$1	17%
Pâtissier Chocolate Artisan Single Origin Milk 39%	100g	\$1.20	20.4%

Total Cost	Single Portion \$0.59	Whole Recipe \$5.87
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Nutrition Facts	
Serving Size 65g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories 280</b>	Calories From Fat 170
% Daily Value	
<b>Total Fat 19g</b>	<b>30%</b>
Saturated Fat 10g	49%
Trans Fat 0g	
<b>Cholesterol 85mg</b>	<b>28%</b>
Sodium 25mg	1%
<b>Total Carbohydrate 23g</b>	<b>8%</b>
Dietary Fiber 1g	2%
<b>Protein 4g</b>	
Vitamin A 8%	Vitamin C 0%
Calcium 8%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Soak the gelatin sheets. Boil the sugar and water to 121°C and pour into the beaten eggs. Add the soaked gelatin then the Pâtissier Chocolate Artisan Gianduja Hazelnut and Pâtissier Chocolate Artisan Single Origin Milk 39%.
2. Add the whipped cream and mix with care.

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## The Historical

### Orange Curd Insert

Ingredients	Quantity	Cost (SGD)	% of Total
Orange Puree	60 g	\$0.79	15.6%
Lemon Puree	24 g	\$0.3	5.9%
Sugar	96 g	\$0.4	7.8%
Eggs	100 g	\$0.45	8.9%
Orange Zest	20 g	\$0.39	7.6%
Masse Gelatine	15g	\$0.13	2.6%
Unsalted Butter	150 g	\$2.63	51.6%

Total Cost	Single Portion \$0.51	Whole Recipe \$5.09
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1. Bring the juice to boil and add the sugar blanch with eggs. Cook till 85°C.
2. Add the gelatin. After cool, add in the butter and mix to use as insert

### Nutrition Facts

Serving Size 46.5g  
Servings Per Container 10

Amount Per Serving

**Calories 180** Calories From Fat 120

% Daily Value

**Total Fat** 13g 20%

Saturated Fat 8g 39%

Trans Fat 0g

**Cholesterol** 75mg 25%

**Sodium** 140mg 6%

**Total Carbohydrate** 14g 5%

Dietary Fiber 0g 0%

**Protein** 2g

Vitamin A 10% Vitamin C 20%

Calcium 2% Iron 2%

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## Mirror Chocolate Glaze

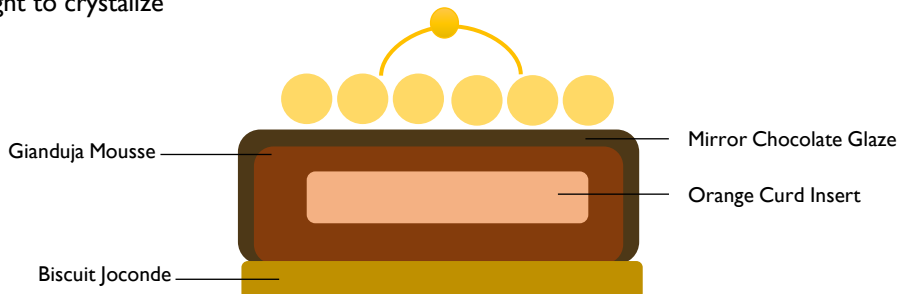
Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Neutral Glaze	500g	\$2.80	65.5%
Glucose	75g	\$0.43	10%
Masse Gelatine	40g	\$0.35	8.2%
Pâtissier Chocolate Artisan Dark 61% Couverture	150g	\$0.70	16.4%

Total Cost	Single Portion \$0.14	Whole Recipe \$4.28
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Nutrition Facts	
Serving Size	25.5g
Servings Per Container	30
Amount Per Serving	
<b>Calories</b>	80
Calories From Fat	20
% Daily Value	
<b>Total Fat</b>	1.5g 3%
Saturated Fat	1g 5%
Trans Fat	0g
<b>Cholesterol</b>	0mg 0%
<b>Sodium</b>	0mg 0%
<b>Total Carbohydrate</b>	15g 5%
Dietary Fiber	0g 0%
<b>Protein</b>	0g
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	2%

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

1. Bring Pâtissier Chocolate Artisan Neutral Glaze and glucose to boil before adding the soaked gelatin.
2. Add Pâtissier Chocolate Artisan Dark 61% Couverture and store overnight to crystallize



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