



Easter Bunny

Viennoise Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	50g	\$0.15	7.1%
Eggs	134g	\$0.61	28.9%
Castor Sugar (1)	105g	\$0.44	20.7%
Egg Whites	83g	\$0.18	8.7%
Castor Sugar (2)	33g	\$0.14	6.5%
Flour	53g	\$0.09	4.2%
Butter (melted)	24g	\$0.42	20%
Cream	16g	\$0.08	3.8%

Total Cost	Single Portion \$0.11	Whole Recipe \$2.10

Nutrition Facts

Serving Size 24.9g
Servings Per Container 20

Amount Per Serving

Calories 70 **Calories From Fat 25**

% Daily Value

Total Fat 2.5g	4%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 65mg	21%
Sodium 25mg	1%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Protein 2g	

Vitamin A 4%	Vitamin C 0%
Calcium 0%	Iron 2%

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

1. Whip egg yolks, eggs and sugar (1) like a sabayon without heating.
2. Melt butter and fold onto previous sabayon mixture.
3. Beat a meringue using egg whites and sugar (2).
4. Gently fold meringue into the sabayon mixture.
5. Finished with sifted flour and spread 700g onto a tray lined with a silicon mat.
6. Bake at 200°C for 4-5 minutes and place directly onto a sheet of baking paper.

All stated prices are indicative.



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Caramel Pieces

Ingredients	Quantity	Cost (SGD)	% of Total
Castor Sugar	125g	\$0.52	15.4%
Inverted Sugar	125g	\$0.66	19.6%
Unsated Butter	125g	\$2.19	64.9%
Salt	3g		0.1%

Total Cost	Single Portion \$0.10	Whole Recipe \$3.37
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1. Melt inverted sugar with sugar and leave to caramelize in a saucepan. Add butter and stir.
2. Boil again to melt small caramel pieces.
3. Pour onto tray silpat .
4. Leave to cool before breaking caramel into pieces.

Nutrition Facts

Serving Size 10.8g
Serving Per Container 35

Amount Per Serving		% Daily Value
Calories 50	Calories From Fat 25	
Total Fat 3g		4%
Saturated Fat 2g		9%
Trans Fat 0g		
Cholesterol 10mg		3%
Sodium 65mg		3%
Total Carbohydrate 6g		2%
Dietary Fiber 0g		0%
Protein 0g		
Vitamin A 2%	Vitamin C 0%	
Calcium 0%	Iron 0%	

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

Berries Jelly

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	140g	\$1.75	57.4%
Strawberry Puree	140g	\$0.97	31.9%
Castor Sugar	35g	\$0.15	4.8%
Gelatin Masse	18g	\$0.18	6%

Total Cost	Single Portion \$ 0.31	Whole Recipe \$3.05
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1. Weight purees and leave to defrost in refrigerator overnight.
2. Heat 1/3 of total purees with sugar and gelatin masse.
3. Add remaining puree and pour into desired mould.
4. Freeze it.

Nutrition Facts

Serving Size 33.3g
Serving Per Container 10

Amount Per Serving		% Daily Value
Calories 35	Calories From Fat 0	
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 0mg		0%
Total Carbohydrate 6g		2%
Dietary Fiber 1g		2%
Protein 1g		
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 0%	

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Milk Carmelo Soft Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	212.5g	\$ 0.53	14.7%
Cream	45g	\$ 0.23	6.2%
Glucose	62g	\$ 0.35	9.8%
Pâtissier Chocolate Artisan Dark 70% Chocolate	58g	\$ 0.52	14.4%
Pâtissier Chocolate Artisan Milk 40% Carmelo Chocolatier	137g	\$ 1.99	54.9%

Total Cost	Single Portion \$0.36	Whole Recipe \$3.62

Nutrition Facts

Serving Size 51.5g
Servings Per Container 10

Amount Per Serving

Calories 160 Calories From Fat 90

	% Daily Value	
Total Fat 10g		15%
Saturated Fat 6g		29%
Trans Fat 0g		
Cholesterol 10mg		4%
Sodium 20mg		1%
Total Carbohydrate 16g		5%
Dietary Fiber 1g		3%
Protein 3g		
Vitamin A 2%	Vitamin C	0%
Calcium 6%	Iron	4%

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

1. Boil Milk and Glucose.
2. Add Cream to Pâtissier Chocolate Artisan Dark 70% Chocolate and Pâtissier Chocolate Artisan Milk 40% Carmelo Chocolatier.
3. Pass through the immersion blender until smooth.
4. Mix in caramel pieces.
5. Fill piping bag.

All stated prices are indicative.



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Milk Carmelo Whipped Cream

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	285g	\$1.43	16.9%
Icing Sugar	17g	\$0.05	0.6%
Vanilla Beans	3g	\$4.20	49.8%
Mascarpone	57g	\$0.71	8.4%
Pâtissier Chocolate Artisan Milk 40% Carmelo Chocolatier	115g	\$1.67	19.8%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	28g	\$0.38	4.5%

Total Cost	Single Portion \$0.84	Whole Recipe \$8.43
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Nutrition Facts	
Serving Size 50.5g	
Servings Per Container 10	
Amount Per Serving	
Calories 210	Calories From Fat 170
% Daily Value	
Total Fat 19g	29%
Saturated Fat 11g	57%
Trans Fat 0g	
Cholesterol 40mg	14%
Sodium 30mg	1%
Total Carbohydrate 10g	3%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 10%	Vitamin C 0%
Calcium 6%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Put Pâtissier Chocolate Artisan Milk 40% Carmelo, Dark 72% Chocolatier and mascarpone in a bowl.
2. Boil cream, icing sugar and vanilla beans.
3. Pour over the chocolate mixture.
4. Blend the mixer using hand blender until smooth.

All stated prices are indicative.

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