



Honey Fig Tart

72% Chocolate Tart

Ingredients	Quantity	Cost (SGD)	% of Total
All Purpose Flour	130g	\$0.22	9.6%
Icing Sugar	48g	\$0.14	6.3%
Salt	1g	\$0.00	0%
Pâtissier Chocolate Artisan 22-24 % Cocoa Powder	20g	\$0.30	13.2%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	20g	\$0.16	7.1%
Unsalted Butter	80g	\$1.40	61.4%
Egg Yolks	18g	\$0.05	2.4%
Water	10g	\$0.00	0%

Total Cost	Single Portion \$0.11	Whole Recipe \$2.28

Nutrition Facts

Serving Size 16.4g
Servings Per Container 20

Amount Per Serving

Calories 80 **Calories From Fat** 35

% Daily Value

Total Fat 4g **7%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 55mg **2%**

Total Carbohydrate 8g **3%**

Dietary Fiber 1g **2%**

Protein 1g

Vitamin A 4% Vitamin C 0%

Calcium 0% Iron 4%

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

1. Combine flour, icing sugar, salt and Pâtissier Chocolate Artisan 22-24% Cocoa Powder in a bowl.
2. Add butter and mix until the butter fully coats flour particles.
3. Separately combine the egg yolks and water. Add this mixture into the dry ingredients and mix just until combine.
4. Lastly, add in melted Pâtissier Chocolate Artisan Dark 72% Chocolatier. Mix well.
5. Roll to 2mm thickness and fit in a 7" tart ring.
6. Bake the pastry in a 150°C oven for 16 minutes.

All stated prices are indicative.



Honey Fig Tart

61% Chocolate Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	107g	\$0.24	14%
Sugar	88g	\$0.37	21.7%
Vegetable Oil	50g	\$0.24	14%
Pâtissier Chocolate Artisan Dark 61% Couverture	17g	\$0.08	4.7%
Cake Flour	76g	\$0.25	14.8%
Corn Starch	6g	\$0.00	0.6%
Milk	40g	\$0.10	5.9%
Egg Yolks	71g	\$0.21	12.6%
Eggs	45g	\$0.20	12%

Total Cost	Single Portion \$0.08	Whole Recipe \$1.69
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Nutrition Facts

Serving Size 25g
Servings Per Container 20

Amount Per Serving

Calories 80	Calories From Fat 35
% Daily Value	
Total Fat 4g	6%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 15mg	1%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%

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

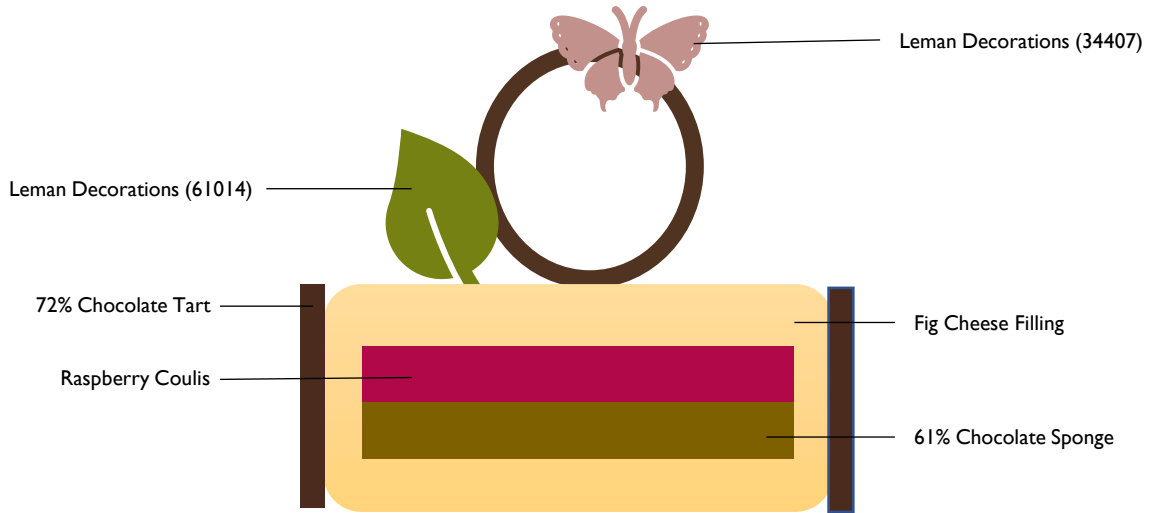
1. Heat the oil to 90°C and add in Pâtissier Chocolate Artisan Dark 61% Couverture. Mix well.
2. Mix all the dry ingredients in a bowl .
3. Add in warm milk to the dry ingredients and mix well.
4. Cool down the mixture until 40°C, continue adding egg yolks and mix well.
5. Whip meringue using egg whites and sugar.

Assembly

1. On top of 61% Chocolate sponge , fill up the raspberry coulis and freeze for around 1 hours.
2. After 1 hours , take out the sponge and cut in 4.5 inch and set a side.
3. Pre-cut some fresh fig and place at the bottom of 5 inch mould.
4. Fill up Fig cheese filling in a 5 inch mould with height 1.5 cm.
5. Insert the sponge at the centre of fig cheese batter, slight press the sponge inside to the fig cheese batter.
6. After the sponge, cover on top with another thin layer of fig cheese filling.
7. Freeze the whole cake again for 1 hours.
8. Unmould the cake and cut the cake into a semi-circle shape as picture attached.
9. Lastly . transfer the cake into 72 % Chocolate tart ring shell and decorate with desired decoration.

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