



INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
Poolish	1000	100
O-Tentic Durum	25	2.5
Soff'r Intens Freshness	1	0.1
Water	400	40
Salt	18	1.8
Olive Oil	50	5
Olive Vege	200	20
Shiitake Mushroom	200	20
Total dough	2394	

Poolish	G
Bread Flour	500
Water	500
O-Tentic Durum	5

WORKING METHOD

Mixing

Poolish Mix the ingredients evenly. Keep in room temperature for 3 hours and keep into chiller for overnight.

Mixing spiral Mix all ingredients except 50% of water, olive oil and olive vege & shiitake mushroom at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water, olive oil and at slow speed in few times until mix well. Fast speed for 5mins± and add in olive vege & shiitake mushroom until gluten fully development.

Dough temperature 24°C±
Bulk Fermentation 40mins± and give a fold. Continue 40 mins±

Make up/filling

Make up Dust the dough with flour and place it flat on the table. Divide into rectangular pieces. Transfer onto couche.

Scale 200g
Final Fermentation ±30mins at 28°C and 75-80% R.H.

Baked

Temperature Top:250°C±; Bottom:220°C±
Time Bake 13min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.

Olive Vege & Shiitake Mushroom

Sauté 100g preserved olive vegetables with 300g blanched shiitake mushrooms until fragrant.



INGREDIENTS

Dough ingredients	G	%
Bread Flour	400	40
Easy Dark Rye	100	10
Poolish	1000	100
O-Tentic Durum	30	3
Soff'r Intens Freshness	1	0.1
Water	400	40
Salt	18	1.8
Olive Oil	50	5
Pine Nut	350	35
Sichuan Pepper	5	0.5
Total dough	2354	

Poolish	G
Bread Flour	500
Water	500
O-Tentic Durum	5

WORKING METHOD

Mixing

Poolish

Mix the ingredients evenly. Keep in room temperature for 3 hours and keep into chiller for overnight.

Mixing spiral

Mix all ingredients except 50% of water, olive oil, Sichuan pepper and pine nut, at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water, olive oil and at slow speed in few times until mix well. Fast speed for 5mins± and add in pine nut and Sichuan pepper until gluten develop.

Dough temperature

24°C±

Bulk Fermentation

40mins± and give a fold. Continue 80 mins±

Make up/filling

Make up

Dust the dough with flour and place it flat on the table. Divide into rectangular pieces. Transfer onto couche.

Scale

200g

Final Fermentation

±30mins at 28°C and 75-80% R.H.

Baked

Temperature

Top:250°C±; Bottom:220°C±

Time

Bake 15min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



INGREDIENTS

Dough ingredients	G	%
Bread Flour	1000	100
Instant Yeast	8	0.8
Soff'r Intens Freshness	1	0.1
Soff'r Intens Shortbite	5	0.5
Sapore Traviata	45	4.5
Water	730	73
Total dough	1789	

Pineapple Cream Cheese Filling	G
Topfil Pineapple Cubes 40%	250
Sugar	50
Maltose Sugar	200
Cream Cheese	600

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients except 20% of water and salt at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water, olive oil and at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature	24°C±
Bulk Fermentation	90mins± and give a fold at 45mins±
Scale	250g
Intermediate Proof	20mins±

Make up/filling

Make up Fill the dough with the prepared filling, then place it on a couche and transfer it to the proofer for fermentation

Final Fermentation ±60mins at 28°C and 75-80% R.H.

Baked

Temperature	Top:250°C±; Bottom:220°C±
Time	Bake 13min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



INGREDIENTS

Dough ingredients	G	%
Bread Flour	700	70
Easy Wheatmeal Plus	300	30
Instant Yeast	10	1
Water	600	60
Salt	5	0.5
Sugar	120	12
Eggs	100	10
Butter	80	8
Total dough	1915	

Filling ingredients	G
Purple Rice	100
Deli Cheesecake	100

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients except butter at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add in butter at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 26°C±
Bulk Fermentation 30mins
Scale 80g slightly make it round shape
Intermediate Proof 10mins±

Make up/filling

Make up Wrap 15g filling into the dough and make the shape.

Final Fermentation ±60mins at 32°C and 75-80% R.H.
Before bake Deco with some flour

Baked

Temperature Top:200°C±; Bottom:190°C±
Time 10mins±

Red dates & Black Sesame Ciabatta



INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
Poolish	1000	100
O-Tentic Durum	25	2.5
Soff'r Intens Freshness	1	0.1
Sapore Carmen50	40	4
Water	200	20
Salt	20	2
Olive Oil	50	5
Kurma Milk	200	20
Red Dates	400	40
Toasted Walnut	200	20
Black Sesame	50	5
Total dough	2686	

Poolish	G
Bread Flour	500
Water	500
O-Tentic Durum	5

WORKING METHOD

Mixing

Poolish

Mix the ingredients evenly. Keep in room temperature for 3 hours and keep into chiller for overnight.

Mixing spiral

Mix all ingredients except olive oil, kurma milk, red dates, toasted walnut and black sesame at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add in olive oil and kurma milk at slow speed in few times until mix well. Fast speed for 5mins± and add in red dates, toasted walnut and black sesame until gluten fully development.

Dough temperature 24°C±

Bulk Fermentation 40mins± and give a fold. Continue 40 mins±

Make up/filling

Make up

Dust the dough with flour and place it flat on the table. Divide into rectangular pieces. Transfer onto couche.

Scale 200g

Final Fermentation ±30mins at 28°C and 75-80% R.H.

Baked

Temperature

Top:250°C±; Bottom:220°C±

Time

Bake 13min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



INGREDIENTS

Dough ingredients	G	%
Bread Flour	1000	100
O-Tentic Durum	30	3
Soff'r Intens Freshness	1	0.1
Water	730	73
Light Soy Sause	25	2.5
Dark Soy Sause	15	1.5
Cheese Cube	200	20
Chicken Pepperoni	200	20
Total dough	2201	

WORKING METHOD

Mixing

Mixing spiral Mix all ingredients except 20% of water and salt at slow speed for 8mins± and fast speed 5mins± until 80% gluten development. Add the rest of 20% of water, olive oil and at slow speed in few times until mix well. Fast speed for 5mins± until gluten fully development.

Dough temperature 24°C±
Bulk Fermentation 90mins± and give a fold at 45mins±
Scale 350g
Intermediate Proof 20mins±

Make up/filling

Make up Make it baguette shape.
Final Fermentation ±60mins at 28°C and 75-80% R.H.

Baked

Temperature Top:250°C±; Bottom:220°C±
Time Bake 13min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.



INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	60
Easy Sprouted Grains	100	10
S500 CL(er)	5	0.5
Sugar	140	14
Salt	12	1.2
Instant Yeast	10	1
Oolong Tea	10	1
Milk	220	22
Water	270	27
Butter	140	14
Toasted Walnut	60	6
Dried Raisin	140	14
Total dough	1807	

Sponge & Dough	G
Bread Flour	400
Instant Yeast	2
Water	240

Black Tea White Chocolate Cream	G
Whipping Cream (A)	87
Whipping Cream (B)	250
Belcolade Selection Lait Cacao-trace	75
Sugar	20
Deli Cheesecake	60
Gelatin Mass	5
Oolong Tea	1bag

Almond Topping	G
Egg White	100
Sugar	210
Almond Powder	120
Icing Sugar	Q.S
Walnut	Q.S

WORKING METHOD

Mixing

Sponge & dough	Mix all ingredients together. Proof at 28°C and 3 hours±. Keep into chiller (3°C±) for overnight.
Mixing spiral	Mix all ingredients (except butter and inclusion), at slow speed for 8mins± and fast speed 5mins±. Add in butter at slow speed in few times until mix well. Fast speed for 5mins± min until gluten develop. Add in Inclusion mix at slow speed 2mins±.
Dough temperature	26°C±
Bulk Fermentation	40min±
Scale	200g; Gently flatten the dough into rectangular.
Intermediate Proof	20min±

Make up/filling

Make up	Fold into thirds, shape into an olive form(26cm±). Brush Sunset Glaze on surface and coat with raw walnut.
Final Fermentation Before Bake	±40mins - ±50mins at 32°C and 75-80% R.H. Pipe the almond topping on the dough and dust icing sugar on top.

Baked

Temperature	Top:210°C±; Bottom:180°C±
Time	Bake 22min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.

After Baked

	Slice horizontally (do not cut through completely). Spread 40g Topfil Peach Cubes 50% and pipe 50g black tea white chocolate cream. Dust the donut dusting on top.
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INGREDIENTS

Dough ingredients	G	%
Bread Flour	500	50
Easy Wheatmeal Plus	100	10
S500 CL(er)	5	0.5
Sugar	140	14
Salt	12	1.2
Instant Yeast	10	1
Black Tea	10	1
Milk	220	22
Water	370	37
Butter	140	14
Toasted Walnut	60	6
Dried Raisin	140	14
Total dough	1807	

Sponge & Dough	G
Bread Flour	400
Instant Yeast	2
Water	240

Black Tea White Chocolate Cream	G
Whipping Cream (A)	87
Whipping Cream (B)	250
Belcolade Selection Lait Cacao-trace	75
Sugar	20
Deli Cheesecake	60
Gelatin Mass	5
Black Tea	1bag

Almond Topping	G
Egg White	100
Sugar	210
Almond Powder	120
Icing Sugar	Q.S
Walnut	Q.S

Wheatmeal Black Tea Apple Brioche

WORKING METHOD

Mixing

Sponge & dough Mix all ingredients together. Proof at 28°C and 3 hours±. Keep into chiller (3°C±) for overnight.

Mixing spiral Mix all ingredients (except butter and inclusion), at slow speed for 8mins± and fast speed 5mins±. Add in butter at slow speed in few times until mix well. Fast speed for 5mins± min until gluten develop. Add in Inclusion mix at slow speed 2mins±.

Dough temperature 26°C±

Bulk Fermentation 40min±

Scale 80g; Slightly make it round shape

Intermediate Proof 20min±

Make up/filling

Make up Shape it round shape. Brush Sunset Glaze on surface and coat with raw walnut.

Final Fermentation ±40mins - ±50mins at 32°C and 75-80% R.H.

Before Bake Pipe the almond topping on the dough and dust icing sugar on top.

Baked

Temperature Top:210°C±; Bottom:180°C±

Time Bake 22min± with initial steam, turn the tray and open the exhaust continue bake 2 min±.

After Baked

Slice horizontally (do not cut through completely). Spread 40g **Topfil Apple Cubes 50%** and pipe 50g black tea white chocolate cream. Dust the donut dusting on top.



INGREDIENTS

Caramel Walnut Red Dates Cake

Tegral Satin Creme Cake Red Velvet	1000g
Eggs	400g
Water	200g
Oil	350g
Red dates slice	60g
Walnut	60g
Red dates puree	100g
Cremfil Salted Caramel	100g
Total	2270g

WORKING METHOD

Caramel Walnut Red Dates Cake

1. Place all ingredients into a mixing bowl except red dates puree, walnut, red dates slice & **Cremfil Salted Caramel** fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Pipe the batter onto a flower shape silicone mould, sprinkle and drizzle red dates puree, walnut, red dates slice & **Cremfil Salted Caramel**, bake in a deck oven.

- 🕒 20-25 min ▶ Oven Type: Deck
- 🌡️ Top Temperature: 180°C
- 🌡️ Bottom Temperature: 180°C
- 🔒 Closed Damped

Red Dates Cream

Cremyvit Classic	100g
Milk	150g
Red dates puree	100g
Gelatine mass (melted)	50g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	1000g

Ginger Gel

Bentong old Ginger slice	80g
Sugar	50g
Agar-agar powder	5g
Water	400g
Total	535g

Assembling

Gold Leaf	Q. S
Mirror Glassage Neutre	Q. S
Red dates slice	Half slice
Dry logan	1 pc
Caramelize walnut	Q.S
Ginger Candied	Q. S
Total	0

Red Dates Cream

1. Combine **Cremyvit Classic**, cold milk and red dates puree in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, mix again until a smooth and silky texture is achieved, add in melted gelatine mass.
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
4. Gently fold the whipped cream into the custard until evenly combined and light in texture.

Ginger Gel

1. Bring the ginger slice and water to simmer for 30min.
2. Strain out the ginger slice, mix the sugar and agar-agar.
3. Add the sugar agar-agar mix into ginger water and boil it, pour the agar-agar mixture on the tray.
4. Let it cold down in chiller and set to firm.
5. Blend the agar-agar jelly to a smooth gel.

Assembling

1. Unmold the cake from silicone mold, pipe the red dates cream on the red dates cake.
2. Pipe a dome of ginger fluid gel in the center of the cake.
3. Decorate the candied ginger, dry fruit & nut beside the ginger gel.
4. Finished with gold leaves.



INGREDIENTS

Puff Pastry

Cake Flour	1050g
Salt	29g
Cold butter	210g
Cold Water	378g
Mimetic 20 CL (ER)	500g
Total	1250g

Chrysanthemum Mousseline

Dry Chrysanthemum Flower	20g
Milk	500g
Cremyvit Classic	200g
Butter (Soft)	400g
Total	1120g

WORKING METHOD

Puff Pastry

1. In a mixing bowl combined cake flour, salt, cold butter with a paddle attachment, low speed mixing the flour butter mixture to become sandy texture, add in cold water and continues mixing until it forms a dough.
2. Cling wrap the dough and rest the dough overnight or at least 8 hours.
3. Roll the dough in to 24cm x 24cm square.
4. Roll the **Mimetic 20 CL (ER)** into 16cmx16cm square.
5. Use French locking method to wrap the mimetic sheet, roll it to 40cm x 20cm, make it single fold, rest it in chiller for 30min.
6. Repeat it for another 2 time with same method to achieved 3-time single fold /27layer.
7. Roll it into 0.4mm thickness and let it rest for overnight or at least 8 hours.
8. Use the desired cutter to cut the desired size and place it on baking tray with silpan.
9. Place 4 metal block with 1.2cm height on 4 corners, place a perforated baking tray on top the metal block.
10. Bake it in convection oven.

⌚ Total 60min ▶ Oven Type: Convection

🔥 Top Temperature: 170°C

🔥 Bottom Temperature: 170°C

➡ Closed Damped 30min + 30min Open Damped

Chrysanthemum Mousseline

1. Soak the dry Chrysanthemum Flower with milk overnight to conduct cold infuse.
2. Strain out the infused milk and mix well with Cremyvit Classic.
3. Add in soft butter and paddle until light and fluffy.

Chrysanthemum konjac jelly

Dry Chrysanthemum Flower	20g
Water	400g
Dry liquorice slice	0.35g
Konjac jelly powder	9g
Sugar	189g
Total	1120g

Chrysanthemum Diplomat

Dry Chrysanthemum Flower	20g
Milk	250g
Cremyvit Classic	50g
Gelatine mass (melted)	25g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	945g

Chrysanthemum Chocolate

Belcolade Selection Blanc Cacao-trace	100g
Yellow colour powder	5g
Belcolade Selection Noir Cacao-trace	30g
Total	135g

Assembling

Gold Leaf	Q. S
Total	0

Chrysanthemum konjac jelly

1. Soak the dry Chrysanthemum Flower with water overnight to conduct cold infuse.
2. Strain out the infused liquid, mix the jelly powder and sugar together.
3. Bring the liquid with dry liquorice slice to warm, whisk in jelly sugar mix, bring the mixture to 80°C.
4. Pour in a cake frame and set 0.5mm thickness, keep it in chiller for set more firm.

Chrysanthemum Diplomat

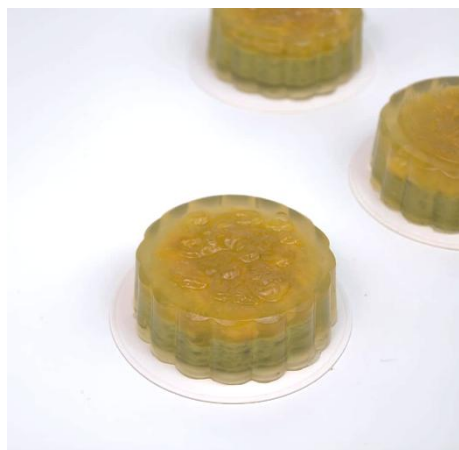
1. Soak the dry Chrysanthemum Flower with milk overnight to conduct cold infuse.
2. Strain out the infused milk and combine **Cremyvit Classic** in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
3. After resting, mix again until a smooth and silky texture is achieved, add in melted gelatine mass.
4. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
5. Gently fold the whipped cream into the custard until evenly combined and light in texture.

Chrysanthemum Chocolate

1. Melt the **Belcolade Selection Blanc Cacao-trace** to 45°C, blend in yellow colour powder, temper the chocolate to 30-28°C.
2. Spread a thin layer yellow chocolate on acetate plastic paper, let it be semi crystalized.
3. Use the Chrysanthemum cutter to cut the shape on yellow chocolate sheet.
4. Flatten the chocolate with 2 baking trays, let it fully crystalized in in airconditioned room.
5. Unmould the chocolate from acetate, pipe the tempered melted **Belcolade Selection Noir Cacao-trace** on the flower centre.
6. Wait it to fully crystalized and use it for décor.

Assembling

1. Pipe the Chrysanthemum mousseline on the puff pastry.
2. Place a slice of konjac jelly on top the mousseline.
3. Pipe the Chrysanthemum diplomat on top the konjac jelly.
4. Place a pc of chrysanthemum chocolate on top the diplomat cream, finished by a gold leaf.



INGREDIENTS

Jasmin Green Tea Sponge

Tegral Satin Reduced Sugar Cake Vanilla	500g
Jasmine green tea Powder	20g
Eggs	625g
Ovalette	30g
Water	125g
Oil	125g
Total	1250g

Yellow Peach Jelly

Topfil Peach Cubes 50%	500g
Gelatine mass	75g
Lemon juice	7.5g
Total	582.5g

WORKING METHOD

Jasmin Green Tea Sponge

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a whisk attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and whisk for 3–4 minutes until a fluffy batter forms. (Specific gravity: 38–40/100g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1–2 minutes until fully incorporated. (Specific gravity: 42–45/100g)
4. Spread the batter onto a baking tray lined with parchment paper to a thickness of about 1 cm.
5. Bake in a deck oven.

🕒 12-15 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped

Yellow Peach Jelly

1. Combine everything in a bowl, microwave it to 50°C.
2. Pour the mixture on top the jasmine green tea sponge, thickness around 1.5cm.
3. Send it to freeze until semi solid, use the size 5.5cm flower cutter to cut out the insert to stand by in freezer.

Jasmine Green Tea Konjac Jelly

Jasmine green tea bag	2g
Water	500g
sugar	90g
Konjac jelly powder	18g
Total	1120g

Assembling

Gold Leaf	Q. S
Total	

Jasmin Green Tea Konjac Jelly

1. Mix the jelly powder with sugar and standby aside.
2. Bring the water to boil and soak with the jasmine green tea bag to get the jasmine green tea extracted
3. Cold down the tea to 40°C, whisk in the konjac sugar mix, reheat to 80°C again.
4. Pour the konjac mixture into jelly mold.

Assembling

1. Pour 80g konjac jelly mixture in to jelly mold, put in the jasmine peach insert in the konjac jelly mixture.
2. Pour more jelly mixture on top the insert to adjust the konjac jelly thickness.
3. Let crystalized and keep in chiller overnight for more firm body.
4. Finish with gold leaf.



INGREDIENTS

Mala Creme Cake

Tegral Satin Creme Cake	1000g
Eggs	350g
Water	220g
Oil	270g
Mala Chili paste	40g
Mono sodium glutamate	1g
Peanut (crushed)	25g
Pickle vegetable	10
Total	1916g

Tofu Cheesecake

Silky Tofu	269g
Deli cheesecake	500g
Soy milk powder	56g
Gelatine mass	100g
Ambiante Non-dairy Topping Cream	100g
Dairy whipping cream	100g
Total	1125g

Assembling

Mala Chili paste	Q. S
Peanut (crushed)	Q. S
Pickle vegetable	Q. S
Mirror Glassage Neutre	Q. S
Total	0

WORKING METHOD

Mala Creme Cake

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Spread the batter onto a baking tray lined with parchment paper, bake in a deck oven.

⌚ 20-25 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 180°C

➡ Closed Damped

Tofu Cheesecake

1. Melt the gelatine mass to 50°C and set aside to standby.
2. Poached the Silky tofu in a boiling water for 3 min to pasteurize and improve the texture and taste.
3. Gather 2 type of cream together and whip until soft peak.
4. Blend everything together with hand blender until a smooth and homogenous cheese batter is achieved, except the soft peak whip crème.
5. Fold in the soft peak whip crème in the cheese batter.

Assembling

1. Pour 200g of tofu cheesecake mixture into the tofu box mold.
2. Cut the mala crème cake into 6cm x 9cm and apply on top the tofu cheesecake mixture.
3. Freeze it until fully solid and unmold it.
4. Apply a thin layer of **Mirror Glassage Neutre** on the cheesecake surface.
5. Put a Mala Chili paste, peanut (crushed), pickle vegetable On the cheesecake surface.
6. Finish with a touch of gold leaf.



Mandarin Red Bean Osmanthus Cake

INGREDIENTS

Orange Crème Cake

Tegral Satin Crème Cake Orange Velvet	1000g
Eggs	400g
Water	200g
Oil	350g
Total	1950g

Red bean jelly

Water	300g
Osmanthus	6g
Black tea leaves	3g
Red bean paste	700g
Gelatine mass	150g
Sugar	5g
Xanthan gum	3g
Total	1167g

WORKING METHOD

Orange Crème Cake

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Increase to medium speed and continue mixing for 3 minutes until a smooth and homogenous cake batter is achieved.
4. Spread the batter onto a baking tray lined with parchment paper, bake in a deck oven.

🕒 20-25 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 180°C

🔒 Closed Damped

Red bean Jelly

1. Bring the water to boil and add black tea to infuse the tea for 30min.
2. Strain out the tea leaves to get the tea extracted liquid, add red bean paste osmanthus and gelatine mass.
3. Use a hand blender to blend all to become a smooth paste, add sugar xanthan mix and emulsify with hand blender.
4. Pour the mixture on top the orange crème cake, thickness around 2cm.
5. Send it to freeze until solid.

Orange Osmanthus Chantilly

Dry osmanthus Flower	20g
Orange peel	10g
Milk	250g
Cremyvit Classic	25g
Gelatine mass (melted)	25g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	955g

6x6 White Chocolate Square

Belcolade Selection Blanc Cacao-trace	100g
Yellow colour cocoa butter	Q. S
Total	100g

Assembling

Gold Leaf	Q. S
Mirror Glassage Neutre	Q. S
Total	0

Orange Osmanthus Chantilly

1. Soak the Dry osmanthus Flower & Orange peel with milk overnight to conduct cold infuse.
2. Strain out the infused milk and combine **Cremyvit Classic** in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
3. After resting, mix again until a smooth and silky texture is achieved, add in melted gelatine mass.
4. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
5. Gently fold the whipped cream into the custard until evenly combined and light in texture.

Orange Osmanthus Diplomat

1. Melt the **Belcolade Selection Blanc Cacao-trace** to 45°C, temper it to 28-29 °C, spread it on an acetate plastic.
2. Let it be semi crystalized, cut it into 6cm x 6cm square, flatten it with 2 baking tray and store in air-condition room until fully crystalized.
3. Unmould it from acetate plastic, keep the chocolate décor in chiller cold to 4 °C.
4. Melt the yellow cocoa butter to 40°C, place the chill white chocolate under plastic stencil, spray the yellow cocoa butter on top the white chocolate to get the idea design.
5. store in air-condition room until the colour spray design fully crystalized.

Assembling

1. Cut the orange red bean cake in 6cm x 6cm.
2. Pipe the orange osmanthus Chantilly on top the cake.
3. Place the 6x6 white chocolate square on top the Chantilly cream.
4. Finish with gold leaf and few drops of **Mirror Glassage Neutre**.



INGREDIENTS

Choux Paste

Tegral Choux	500 g
Eggs	315 g
Water	400 g
Vegetable oil	350 g
Total	1565g

Craquelin

Unsalted butter	290 g
All-purpose flour	360 g
Brown Sugar	360 g
Total	1010g

WORKING METHOD

Choux Paste

1. Mix all the ingredients in a mixing bowl fitted with paddle attachment.
2. Mix for a minute until well combined, then increase to medium speed for 3 minutes.
3. Pipe it on the baking tray around 3.5cm diameter, place a craquelin on top of the choux.
4. Bake it in the deck oven.

🕒 30-35 min ▶ Oven Type: Deck

🔥 Top Temperature: 180°C

🔥 Bottom Temperature: 170°C

👉 Closed Damped for 10 minutes – Opened Damped until finish baking.

Craquelin

1. Put all the ingredients in a mixing bowl and mix using a beater.
2. Laminate it to a thickness of 2mm.
3. Cut with a 5cm circular cookie cutter and place on a choux.

Red Dated Peach Gum Fungus Cream

Cremyvit Classic	80g
Milk	150g
Red dates puree	100g
Gelatine mass (melted)	50g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Peach gum	25g
White fungus	15g
Total	1140g

White Milk Chantilly

Milk	250g
Cremyvit Classic	25g
Gelatine mass (melted)	50g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	925g

Assembling

Gold Leaf	Q. S
Mirror Glassage Neutre	Q. S
Red dates slice	Half slice
Dry logan	1 pc
Peach gum (Cooked)	Q. S
White fungus (cooked)	Q. S
Total	0

Red Dated Peach Gum Fungus Cream

1. Soak the Peach gum and white fungus overnight, boil in hot water 1 min for pasteurise, cold rapidly in ice water, and cut into small size.
2. combine **Cremyvit Classic**, cold milk and red dates puree in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
3. After resting, mix again until a smooth and silky texture is achieved, add in melted gelatine mass.
4. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
5. Gently fold the whipped cream and peach gum & white fungus cube into the custard until evenly combined and light in texture.

White Milk Chantilly

1. Combine **Cremyvit Classic**, cold milk in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, mix again until a smooth and silky texture is achieved, add in melted gelatine mass.
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
4. Gently fold the whipped cream into the custard until evenly combined and light in texture.

Assembling

1. Cut off about ¼ from the top of the baked choux.
2. Fill the choux shells with the Red Dated Peach Gum Fungus Cream, then allow it to set in the freezer until firm.
3. Pipe a dome of white milk Chantilly, use a hot measuring spoon to make a hole on the dome center.
4. Freeze the choux until firm, place the glazed white fungus, peach gum, red dates slice and dry logan as topping.
5. Finish with a touch of gold leaf.



INGREDIENTS

Almond Sable Dough

Tegral Cookie	1200g
All-purpose flour	300g
Almond flour	160g
Butter (soft)	750g
eggs	150g
Total	2560g

Rose Lychee Filling

Dry Rose petal	15g
Hot water	100g
Vivafil Lychee	300g
Xanthan gum	3g
Sugar	6g
Total	424g

Assembling

White chocolate cocoa butter	Q. S
Red colour cocoa butter	Q. S
Total	0

WORKING METHOD

Almond Sable Dough

1. Place all ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until the ingredients are well combined.
3. Sheet it to 3mm and freeze it.
4. Cut out the sable dough with flower cutter. Then put it on the silpan.
5. Bake it at 160°C for 20-25 minutes in the convection oven.

⌚ 20-25 min ▶ Oven Type: Convection

⚙️ Top Temperature: 160°C

⚙️ Bottom Temperature: 160°C

➡ Closed Damped

Rose Lychee Filling

1. Mix well sugar and xanthan gum and set aside.
2. Boil the water with dry rose petals together, cook it until the rose is fully rehydrated, add sugar xanthan gum mix and **Vivafil lychee**.

Assembling

1. Place the baked sable in the freezer to achieved surface temperature on 4°C, spray a thin layer of white chocolate cocoa butter as a base colour and prevent cookie soggy.
2. Use a rose stencil cover on top of the cookie spray other thin layer of red colour cocoa butter to get the rose design.
3. Place it in airtight container in air condition room to let the design fully crystalize.
4. Take 2 pc of sable and sandwich it with 25g of rose lychee filling



Soymilk Barley Ginko Beancurd Verrine

INGREDIENTS

Vanilla Sponge

Tegral Sponge Gold	500g
Eggs	500g
Water	125g
Oil	125g
Total	1250g

Soymilk Barley Ginko Beancurd Filling

Holland Barley	100g
Dry bean curd	25g
Ginko nut	100g
Water	400g
Soy milk	400g
Rock sugar	100g
Total	1125g

WORKING METHOD

Vanilla Sponge

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a whisk attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and whisk for 3–4 minutes until a fluffy batter forms. (Specific gravity: 38–40/100g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1–2 minutes until fully incorporated. (Specific gravity: 42–45/100g)
4. Spread the batter onto a baking tray lined with parchment paper to a thickness of about 1 cm.
5. Bake in a deck oven.

- ⌚ 12-15 min ▶ Oven Type: Deck
- 🔥 Top Temperature: 200°C
- 🔥 Bottom Temperature: 170°C
- 🔒 Closed Damped

Soymilk Barley Ginko Beancurd Filling

1. Bring water to boil, add in Holland Barley cook until cooked but al-dente.
2. Off heat and add in dry bean curd, let it soak until soft.
3. Strain out all the water and add in the soy milk, rock sugar Ginko nut, bring everything to simmer for 5 minutes until the filling deglaze in lesser liquid.
4. Pour the filling on the flat tray and surface contact wrap.
5. Send in to blast freezer to cold down rapidly.

Soymilk Diplomat Cream

Cremyvit Classic	110g
Soymilk Powder	20g
Soymilk	200g
Ambiante Non-dairy Topping Cream	300g
Dairy Whipping Cream	300g
Total	930g

Soymilk Diplomat Cream

1. Combine **Cremyvit Classic**, Soymilk powder cold Soymilk, in a mixing bowl. Mix until well incorporated, then allow the mixture to rest for 5 minutes.
2. After resting, mix again until a smooth and silky texture is achieved.
3. In a separate bowl, whip **Ambiante Non-Dairy Topping Cream** together with whipped cream until it reaches soft peak consistency.
4. Gently fold the whipped cream into the soymilk custard until evenly combined and light in texture.

Assembling

Gold Leaf	Q. S
Soymilk Barley Ginko Beancurd Filling	10g
Total	0

Assembling

1. Place a slice of soak soymilk vanilla sponge on bottom of bowl, pipe some soymilk diplomat cream to cover the sponge.
2. Add some Soymilk Barley Ginko Beancurd Filling on top the diplomat cream and cover with other layer of diplomat cream.
3. Place the second slice of soak soymilk vanilla sponge on top the diplomat cream.
4. Décor with some Soymilk Barley Ginko Beancurd Filling and finish with a touch of gold leaf.