



JOYOUS NOËL

— RECIPE —

Christmas Eclair

CHOUX PASTRY'S INGREDIENTS

- Tegral Eclair, 500g
- Water, 385g
- Egg, 315g
- Oil, 300g

WORKING METHOD

- Mix Tegral Éclair, water and egg. Beat at medium speed for 2-3 minutes.
- Add in oil. Beat at slow speed for 1-2 minutes.
- Pipe out the desired size. Bake at 170°C for about 25-30 minutes.

CUSTARD CREAM'S INGREDIENTS

- Cremyvut Classic, 95g
- Water, 250g
- Whipping cream, 125g
- Ambiante, 125g
- Deli Citron, 150g

WORKING METHOD

- Whisk the Cremyvut Classic with milk on high speed for about 1 minute. Let it rest for 5 minutes and whisk again until smooth.
- Whip whipping cream and Ambiante until medium peak.
- Fold the cream into custard.
- Fold in Deli Citron.

STRAWBERRY GLAZE'S INGREDIENTS

- Strawberry Puree, 50g
- Sublimo Glaze and Go, 100g
- Red Colouring, Q.S.

STRAWBERRY GLAZE

- Mix strawberry puree with Sublimo Glaze and Go.
- Warm slightly and add in red colouring.



Awesome Christmas Cubes



BROWNIE

- Tegral Satin Moist Cake Chocolate Hazelnut, 250g
- Eggs, 375g
- Oil, 300g
- Belcolade Noir Selection Drops C501/J, 400g

WORKING METHOD

- Mix cake mix and eggs until homogeneous.
- Melt Chocolate with oil.
- Mix the chocolate with the cake mix.
- Bake at 170°C for about 35- 40 minutes.

ROCHER COATING

- Belcolade Dark Selection Drops C501/J, 300g
- Oil, 90g
- Baked Almond Nib, 150g

WORKING METHOD

- Melt Belcolade Dark Selection Drops with oil.
- Mix well with baked almond nib.

ASSEMBLY WORKING METHOD

- Cut the brownies into 2cm cube and put to freeze.
- While frozen, dip the brownies into the rocher coating and set aside until the coating harden.

Mango Noël

VANILLA CAKE BASE

- Tegral Satin Crème Cake, 350g
- Egg Yolk, 10nos
- Oil, 50g
- Water, 60g
- Egg White, 10nos
- Sugar, 100g

WORKING METHOD

- Mix cake mix, water, oil and egg yolk until homogeneous.
- Whip up egg white and sugar on medium speed till soft peak (meringue).
- Fold in the meringue into cake batter.
- Bake at 180°C for about 14-16 minutes.

MANGO FILLING

- Vivafil Mango, 200g
- Water, 50g

WORKING METHOD

- Slightly warm up the water and mix well with Vivafil Mango.
- Pipe into silicone mould and let it freeze.

CARAMELIZED WHITE CHOCOLATE MOUSSE

- Belcolade Blanc Selection, 450g
- Gelatine, 12g
- Cream, 125g
- Milk, 125g
- Egg Yolks, 60g
- Sugar, 80g
- Salt, 1g
- Whipped Cream, 800g

WORKING METHOD

- Preheat oven to 130°C. Evenly scatter the white chocolate onto a silicone mat.
- Place in oven for 5 minutes. Spread the chocolate evenly and continue to bake.
- Stir and re-spread the white chocolate for every 8-10minutes interval until the chocolate has caramelized(golden brown).
- Bloom the gelatine.
- Bring the cream and milk to a boil.
- Stir in the egg yolks, sugar and salt.
- Place back onto heat and cook till 85°C. Stir constantly.
- Add in gelatine and pour over chocolate.
- Strain the mixture and cool down to 28-20°C.
- Fold in the whipped cream.



Winter White Tea Cake

VANILLA CAKE BASE

- Tegral Satin Moist Cake Golden, 350g
- Egg Yolk, 10nos
- Oil, 50g
- Water, 60g
- Egg White, 10nos
- Sugar, 100g

WORKING METHOD

- Mix cake mix, water, oil and egg yolk until homogeneous.
- Whip up egg white and sugar on medium speed till soft peak (meringue).
- Fold in the meringue into cake batter.
- Bake at 180°C for about 14-16 minutes.

MANGO FILLING

- Vivafil Mango, 100g
- Orange Juice, 50g

WORKING METHOD

- Slightly warm up the water and mix well with Vivafil Mango.

PEACH GELEE

- Peach Puree, 152g
- Sugar, 38g
- Gelatine, Q.S.

WORKING METHOD

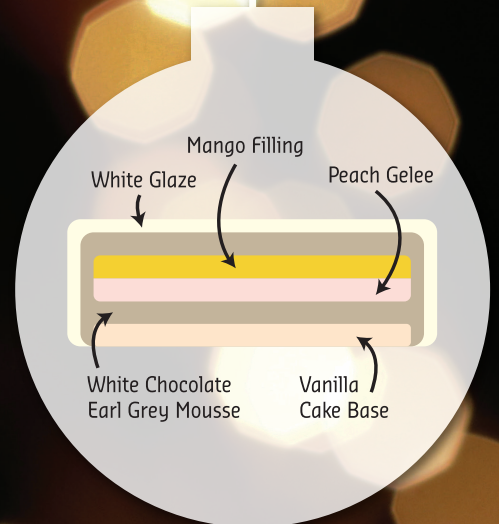
- Bloom the gelatine. Warm the peach puree and add in sugar. Stir until sugar dissolves and add in gelatine. Pour into mould to set.

WHITE CHOCOLATE EARL GREY MOUSSE

- Cream, 125g
- Milk, 125g
- Sugar, 80g
- Egg Yolk, 60g
- Earl Grey Tea, 4g
- Gelatine, 12g
- Belcolade Blanc Selection, 350g
- Whipped Cream, 500g

WORKING METHOD

- Boil Milk with Earl grey and let steep for 10minutes. Steep and bring the milk back to boil, Add in sugar egg yolks and salt and place back on heat and cook till 85°C.
- Add in bloomed gelatine and pour over chocolate. Mix well and strain.
- Let cool to 28°C -30°C. Fold in whipped cream.



Raspberry Yuzu & Ivory Chocolate Mousse Cake

HAZELNUT MOIST GOLDEN

- Tegral Satin Moist Cake Golden, 500g
- Water, 100g
- Egg, 200g
- Oil, 175g

WORKING METHOD

- Mix all together at medium speed during 3 minutes. Bake at 180°C for about 13 minutes.

RASPBERRY YUZU FILLING

- Raspberry Purée, 400g
- Yuzu Raspberry Filling, 150g
- Bavarois Neutral Gelatine Free, 200g
- Vanilla Pod, 2pcs

WORKING METHOD

- Warm purée with ripped vanilla pod and add Bavarois Neutral Gelatine Free.

IVORY CHOCOLATE MOUSSE

- Belcolade Blanc Selection, 200g
- Bavarois Neutre, 85g
- Milk, 125g
- Whipping Cream, 500g

WORKING METHOD

- Melt Belcolade Blanc Selection together with milk. Stir in Bavarois Neutre. Fold in whipping cream gently.

GREEN GLAZE

- Miroir Glassage Nutre, 200g
- Sublimo, 200g
- Green Colouring, Q.S.

WORKING METHOD

- Warm the glaze together around 45°C and cool 35°C or 37°C before using it.



Milky Chocolate Yule Log

MOIST CHOCOLATE CAKE

- Tegral Satin Moist Cake Chocolate, 500g
- Water, 100g
- Egg, 200g
- Oil, 175g

WORKING METHOD

- Mix all together at medium speed for 3 minutes. Bake at 180°C for about 13 minutes.

GANACHE FILLING

- Belcolade Lait Selection, 200g
- Cream, 200g
- Hawaiian Coconut, 75g
- Almond Nib, 75g

WORKING METHOD

- Warm the cream to 80°C and add the rest of the ingredients to make ganache.

CARAMEL PASSION MOUSSE

- Passion Fruit Puree, 200g
- Sugar, 200g
- Milk, 200g
- Belcolade Blanc Selection, 300g
- Whipping Cream, 500g
- Gelatine, 18g

WORKING METHOD

- Soak gelatine with water for 5 minutes.
- Semi whip the cream.
- Cook sugar to caramel.
- Boil the passion fruit puree and add into caramel base.
- Warm milk and add in Belcolade Blanc Selection to make a ganache.
- Add the caramel base into chocolate ganache base. Lastly fold the cream into mixture.

GLAZE

- Miroir Glassage Nutre, 200g
- Sublimo, 200g
- Brown Colouring, Q.S.

WORKING METHOD

- Mix and warm the glaze at 45°C and cool to 35°C - 37°C before use.



Mango Chocolate Hazelnut

CHOCOLATE HAZELNUT CAKE

- Tegral Satin Moist Cake Chocolate Hazelnut, 500g
- Water, 100g
- Egg, 200g
- Oil, 200g

WORKING METHOD

- Mix all ingredients until homogenous.
- Pipe out the desired size. Bake at 170°C for about 10 – 15 minutes.

MANGO FILLING

- Cremfil Mango, 200g
- Milk, 75g
- Whipping cream, 200g

WORKING METHOD

- Warm milk and mix with Cremfil Mango.
- Semi whip the cream and fold into mixture.

CHOCOLATE MOUSSE

- Belcolade Selection Noir, 250g
- Bavarois neutre, 85g
- Milk, 125g
- Whipping Cream, 500g

WORKING METHOD

- Heat up the milk together with Belcolade Noir Selection. Stir under Bavarois Neutre. Gently fold whipping cream into the mixture.



Merry Cherry Coco

CAKE BASE

- Tegral Satin Moist Cake Chocolate Hazelnut, 350g
- Water, 110g
- Oil, 135g
- Egg Yolk, 9nos
- Egg White, 9nos
- Sugar, 100g

WORKING METHOD

- Mix cake mix, water, oil and egg yolk until homogeneous.
- Whip up egg white and sugar on medium speed till soft peak (meringue).
- Fold in the meringue into cake batter.
- Bake at 180°C for about 14-16 minutes.

COCONUT MOUSSE

- Coconut Milk, 200g
- Sea Salt, Pinch
- Paloma Bavarois Neutre, 60g
- Whipping Cream, 200g

WORKING METHOD

- Warm the coconut milk and add in sea salt. Add in Paloma Bavarois Neutre.
- Whip the cream until soft peak. Fold in the cream to the mixture.

CAKE BASE

- Cherry Puree, 100g
- Paloma Bavarois Neutre, 60g
- Water, 50g
- Milk, 50g
- Egg Yolks, 70g
- Whipping Cream, 250g

WORKING METHOD

- Warm the cherry puree together with milk and water. Pour in egg yolks and mix well. Return the mixture to heat and cook until the mixture is about 85°C, constantly stir the mixture. Add in Paloma Bavarois Neutre. Let cool to 28-33°C. Whip the cream to soft peak. Fold in the cream to the mixture.



Minced Pie Cookies

MINCED FRUITS MIXTURE

- Dried Blackcurrant, 200g
- Dried Orange Peel, 100g
- Dried Cherries, 100g
- Dried Golden Raisins, 100g
- Dried Black Raisins, 100g
- Apple Juice, 200g
- Orange Juice, 50g
- Orange /Lemon Peel, 1nos
- Ginger Powder, ½tsp
- Cinnamon Powder, 1tsp
- Nutmeg Powder, ½tsp

WORKING METHOD

- Mince all the dried fruits to rough pieces.
- Mix all ingredients and marinate together.
- Marinate for at least 1 day. The longer the better.

COOKIES

- Tegral Cookies, 500g
- Eggs, 50g
- Butter, 350g
- Mixed Fruits Mixture, 300g

WORKING METHOD

- Mix all the ingredients well. Roll in to preferable shape and freeze.
- Sprinkle sugar on top before baking.
- Bake at 170°C for about 12-18 minutes.



Winter Stacks

CAKE BASE

- Tegral Satin Moist Cake Golden, 500g
- Water, 100g
- Oil, 200g
- Egg, 200g

WORKING METHOD

- Mix well all ingredients with a paddle.
- Spread over a tray into a thin layer.
- Sprinkle frozen raspberry.
- Bake at 180°C for about 14-16 minutes.
- Let it cool. Sprinkle with icing sugar and caramelize it.

WHITE CHOCOLATE CREAM

- Ambiente, 200g
- Whipping Cream, 125g
- Belcolade Blanc Selection, 250g

WORKING METHOD

- Bring cream to boil and pour over chocolate.
- Mix well and let it cool to 35°C. Fold in soft whipped Ambiente .



Jingle Jingle

RED VELVET CAKE BASE

- Tegral Satin Crème Cake Red Velvet, 500g
- Water, 110g
- Oil, 135g
- Egg Yolk, 9nos
- Egg White, 9nos
- Sugar, 100g

WORKING METHOD

- Mix cake mix, water, oil and egg yolk until homogeneous.
- Whip up egg white and sugar on medium speed till soft peak (meringue).
- Fold in the meringue into cake batter.
- Bake at 180°C for about 14-16 minutes.

MOCHA CAKE BASE

- Tegral Satin Moist Cake Mocha, 500g
- Water, 110g
- Oil, 135g
- Egg Yolk, 9nos
- Egg White, 9nos
- Sugar, 100g

WORKING METHOD

- Mix cake mix, water, oil and egg yolk until homogeneous.
- Whip up egg white and sugar on medium speed till soft peak (meringue).
- Fold in the meringue into cake batter.
- Bake at 180°C for about 14-16 minutes.

GREEN VELVET CAKE BASE

- Tegral Satin Crème Cake Green Velvet, 500g
- Water, 110g
- Oil, 135g
- Egg Yolk, 9nos
- Egg White, 9nos
- Sugar, 100g

WORKING METHOD

- Mix cake mix, water, oil and egg yolk until homogeneous.
- Whip up egg white and sugar on medium speed till soft peak (meringue).
- Fold in the meringue into cake batter.
- Bake at 180°C for about 14-16 minutes.

MUSLI CREAM

- Cremyvit Classic, 200g
- Hot Water, 400g
- Butter (Soft), 350g

WORKING METHOD

- Whisk Cremyvit Classic with hot water at high speed for about 1 minute. Let it rest for about 1 minute and whisk at high speed again for 5 minutes.
- At between 35-37°C, add in soft butter. Whip at high speed until light and fluffy.

