

Food Service Recipes



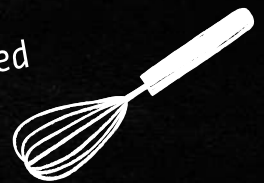
The Finished Product Concept



Supply Chain Model & Preparation Method



Almost All Production is Outsourced and Supplied Frozen



• Buy • Eat

• Thaw • Heat • Sell
• Display • Finish



O-tentic Baguette



Working Method

1. Prepare all ingredients listed in the recipe.
2. Combine all ingredients into a large spiral mixer for a total of 4 minutes in slow speed and 6 minutes in fast speed, ensuring a 27°C final dough temperature.
3. Next, remove dough from mixer and allow a minimum 40 minutes bulk fermentation.
4. Scale the dough ball into 150g each and allow for another 15 minutes proofing.
5. Next, shape the dough and allow for a 50 minutes final proofing at 32°C 85% humidity.
6. Allow to bake with steam at 220°C for about 20-25 minutes.

Sandwich Construction

1. Slices the bread in half and toast the bread until slightly brown.
2. Spread a thin layer of butter on the surface of the bread.
3. Next, layer up the sandwich with lettuce, cheese, tomato and radish slices, and lastly top with the avocado & egg spread.

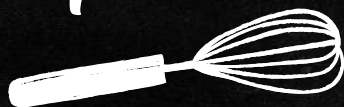
Ingredients	%	g
Bread Flour	100	1000
O-tentic Durum	4	40
Water	70	700
Salt	2	20

Avocado & Egg Spread	
Avocado, Diced	1 Nos
Egg, Hard Boiled	4 Nos
Salt	To Taste
Pepper	To Taste
Paprika	1 Tsp
Lime, Juiced, Zested	1 Tbsp

1. Peel and put eggs into a bowl with 1 avocado.
2. Season well with the rest of the ingredients and mash with a fork.



Tender Grilled Chicken Panini



Working Method

1. Prepare all ingredients listed in the recipe.
2. Combine all ingredients except butter into a large spiral mixer for a total of 4 minutes in slow speed and 6 minutes in fast speed.
3. Add in butter and continues mixing until the entire dough came together, ensuring a 27°C final dough temperature.
4. Next, remove dough from mixer and allow a minimum 40 minutes bulk fermentation.
5. Scale the dough ball into 75g each and allow for another 15 minutes proofing.
6. Next, shape the dough into round ball and allow for a 50 minutes final proofing at 32°C 85% humidity.
7. Before baking, place a parchment paper and a sheet tray on top of the bun to allow the bread to take a round panini shape, allow to bake at 185°C for about 13 minutes plus or minus.

Sandwich Construction

1. Toast the entire panini until warm and layer up with pesto sauce, spinach, grilled chicken, feta cheese, olives, halves cherry tomatoes, and purple micro flower.

Pesto Sauce	
Basil, Leaves	1 Cup
Garlic	3 Cloves
Pine Nuts	3 Tbsp
Parmesan, Grated	1/3 Cup
Salt	To Taste
Pepper	To Taste
Olive Oil	1/3 Cup

1. To make the pesto sauce, combine basil, garlic, pine nuts and Parmesan in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add olive oil in a slow stream until emulsified.

Ingredients	%	g
Easy Veggie	30	300
Bread Flour	70	700
O-tentic Durum	4	40
Water	65	650
Butter	3	30
Salt	0.5	5



Le' Royal Sweet Potato Burger



Working Method

1. Prepare all ingredients listed in the recipe.
2. Combine all ingredients except butter into a large spiral mixer for a total of 4 minutes in slow speed and 6 minutes in fast speed.
3. Add in butter and continues mixing until the entire dough came together, ensuring a 27°C final dough temperature.
4. Next, remove dough from mixer and allow a minimum 10 minutes bulk fermentation.
5. Scale the dough ball into 80g each and allow for another 10 minutes proofing.
6. Next, shape the dough into round ball and allow for a 50 minutes final proofing at 32°C 85% humidity.
7. Brush the burger bun with Sunset Glaze and decorate the bun with a pinch of white sesame and allow to bake at 180°C for about 10 - 12 minutes.



Sandwich Construction

1. Slices the burger bun sideways and toast the top and bottom of the bun until crispy.
2. Next, layer up the burger with mayonnaise at the very bottom of the burger bun, follow by spinach, tomato slices, burger patties, cheese slices and lastly the top burger bun.


Ingredients	%	g
Easy Royal Sweet Potato	50	500
Bread Flour	50	500
Yeast	1.1	11
Butter	8	80
Egg	8	80
Water	38	380



Minty Fruity Poached Egg Sandwich

Working Method

1. Prepare all ingredients listed in the recipe.
2. Combine all ingredients except butter into a large spiral mixer for a total of 4 minutes in slow speed and 6 minutes in fast speed.
3. Add in butter and continues mixing until the entire dough came together, ensuring a 27°C final dough temperature.
4. Next, remove dough from mixer and allow a minimum 40 minutes bulk fermentation.
5. Scale the dough ball into 800g each and allow for another 15 minutes proofing.
6. Next, shape the dough into a cylinder loaf and allow for a 50 minutes final proofing at 32°C 85% humidity.
7. Allow to bake with steam at 230°C for about 22 minutes plus or minus.



Ingredients	%	g
Easy Alpine Grain	30	300
Bread Flour	70	700
O-tentic Durum	4	40
Water	58	580
Butter	5	50
Salt	0.5	5
Sugar	5	50

Hollandaise Sauce

Egg yolk	2 Nos
Lemon, juiced	1/4
Salt	1 pinch
Cayenne Pepper	1 pinch
Salted Butter	50 gram

1. Beat egg yolks, lemon juice, salt, and cayenne pepper together in a microwave-safe bowl until smooth. Slowly stream melted butter into the egg yolk mixture while whisking to incorporate.
2. Heat in microwave for 15 to 20 second: whisk

Strawberry Salsa

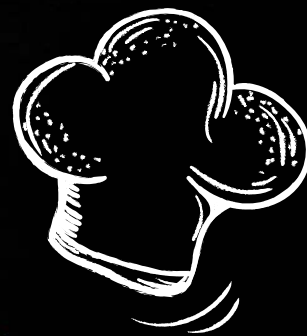
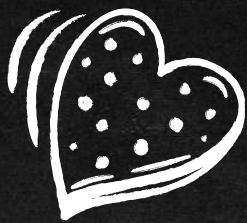
Strawberry, diced	1 cup
Mint, chopped	1 bunch
Red Onion, diced	1/2 small
Sherry Vinegar	1 Tbsp
Salt	1 pinch
Sugar	1 pinch
Lime, juiced, zested	2 Tbsp

1. Mix all ingredients together until combined.

Sandwich Construction

1. Slices the bread into 2 cm thickness and toast the bread until slightly brown.
2. Spread hollandaise sauce at the bottom of the sandwich.
3. Next, add strawberry salsa (strawberry, mint, red onion, sherry vinegar, salt, sugar, lime), follow by rocket lettuce, and poached egg.
4. Top the poached egg with the remaining hollandaise sauce and sprinkle a pinch of paprika powder and decorate with chive.

Sandwich Cake



Cake Base	
Tegral Satin Crème Cake Red Velvet	350 g
Water	80 g
Oil	80 g
Egg Yolk	9 nos
Egg White	9 nos
Sugar	80 g

Mixing

1. Mix cake mix, water, oil and egg yolks until homogeneous.
2. Whip up egg white and sugar on medium speed till soft peak. (meringue)
3. Fold in the meringue into cake batter.

Baking

1. Bake at 180°C for about 14-16 minutes.

Panna Cotta	
Milk	250 g
Caster Sugar	50 g
Gelatine Powder	10 g
Water	50 g
Whipping Cream	250 g

Mixing

1. Bloom gelatine.
2. Heat up milk, cream and sugar, add in the gelatine.

Citron Jelly	
Deli Citron	150 g
Water	50 g
Gelatine Powder	8 g
Water	40 g

Mixing

1. Mix all together.
2. Pipe in the mould. Freeze.



Crispy Salted Egg Choux



Salted Egg Yolk	
Salted Egg Yolk (Cooked)	200 g
Milk	260 g
Icing Sugar	80 g
Creamyvit Classic	120 g
Melted Butter	100 g
Whipping Cream	200 g

Mixing

1. Mix all the ingredients till homogeneous.
2. Pipe the salted egg yolk into the fried choux pastry.



Choux Pastry	
Tegral Éclair	500 g
Water	385 g
Egg	315 g
Oil	300 g

Mixing

1. Mix Tegral Éclair, water and egg.
2. Beat on medium speed for 2-3 minutes.
3. Add in oil, beat on slow speed for 1-2 minutes.

Baking

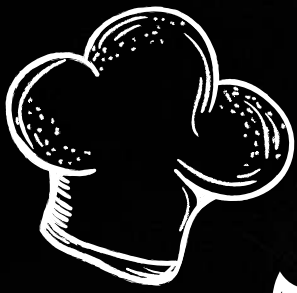
1. Bake at 170°C for about 25-30 minutes.

Flour to Coat	
High Protein Flour	250 g
Corn Flour	175 g
Whole Egg	Q.S

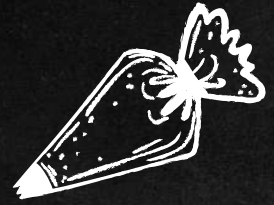
Mixing

1. Mix high protein flour and corn flour together.
2. Dip the choux pastry in the egg then coat it with flour.
3. Fried at 180°C.





Belgium Waffle



Belgium Waffle	
Tegral Chocolate Mix	1000 g
Yeast	12 g
Water	500 g
Butter	30 g
Carat Coverlux Dark Compound Drops(Melted)	
Marshmallow	
Belcolade Chocolate Chip	

Mixing

1. Use hook to mix all the ingredients except butter. Slow speed 6 minutes and 4 minutes fast speed.
2. Add in the butter mix 2 minutes slow speed and 2 minutes fast speed.

Scale

1. 40g

Fermentation

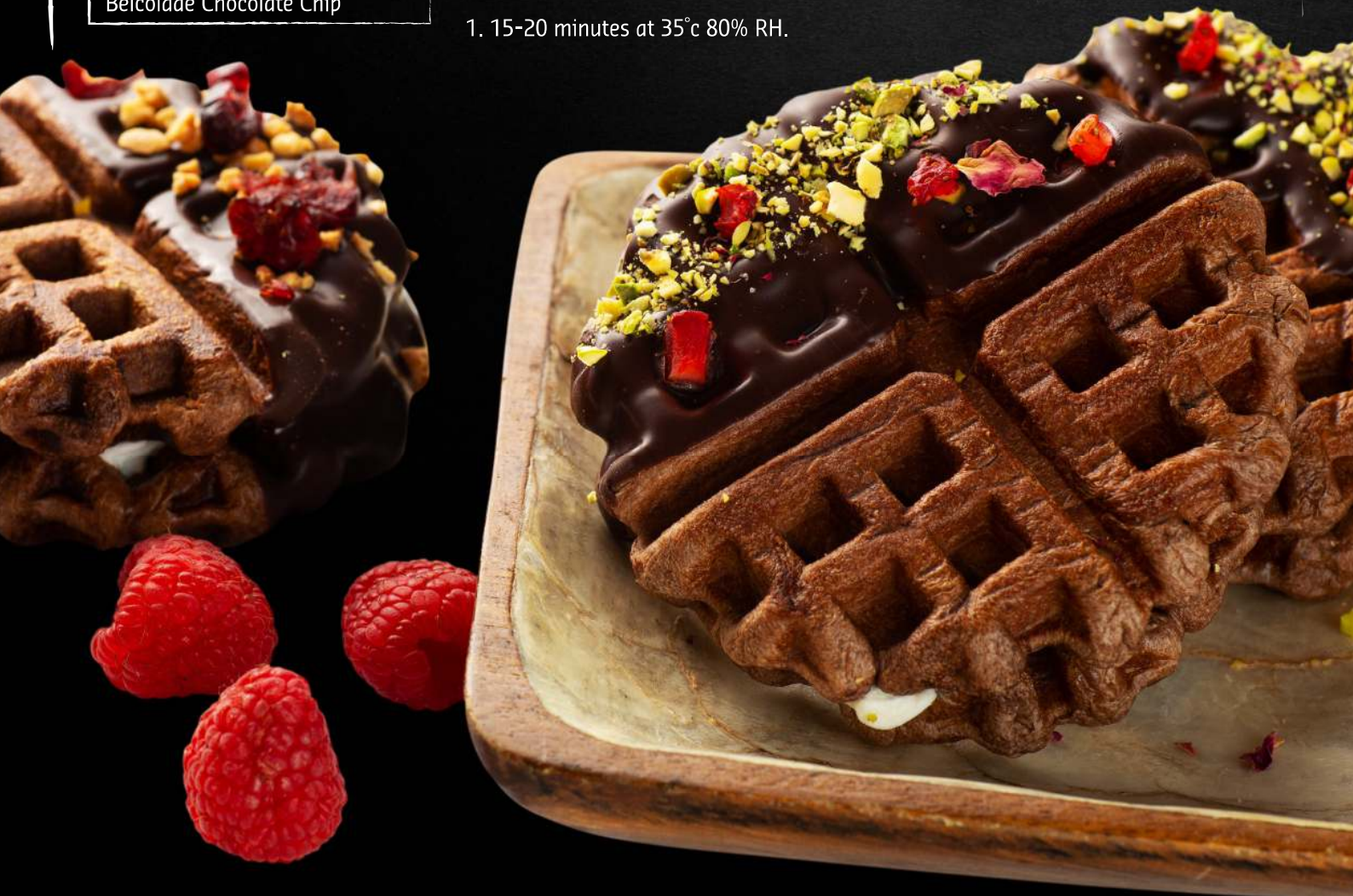
1. 15-20 minutes at 35°C 80% RH.

Baking

1. Bake on waffle maker until crispy surface. Sandwich 2 pieces waffle with marshmallow and chocolate chip while it is still hot.

Decorations

1. Melt Carat Coverlux Dark Compound Drops.
2. Dip the waffle in the melted dark chocolate.



Cake Base	
Tegral Satin Crème Cake Belgian Chocolate	500 g
Egg	200 g
Water	110 g
Oil	135 g

Mixing

1. Mix all ingredients for 3-5 minutes until homogeneous.

Baking

1. Bake at 180°C for 14-18 minutes.

Ice Cream Cake	
Salted Butter	100 g
Icing Sugar	25 g
Cake Base	750 g

Mixing

1. Beat butter and icing sugar together.
2. Mix cake base and butter icing together.
3. Scoop the cake dough and freeze.

Crunchy Chocolate	
Belcolade C501/J	400 g
Praline Paste	100 g
Feuillettine	90 g

Mixing

1. Melt chocolate, add in praline paste followed by feuillettine.

I'm Not An Ice Cream



Whipped Ganache	
Belcolade C501/J	150 g
Whipping Cream	300 g

Mixing

1. Warm the cream, add in chocolate. Chill overnight, whip before use.

White Chocolate Ganache	
Belcolade X605/J Blanc	300 g
Whipping Cream	150 g
Food Colouring	

Mixing

1. Warm the cream, add in chocolate. Add in the food colouring as desired.



Earl Grey Tea Lait Chocolate Drink



Ingredients	
Belcolade Lait Selection	150 g
Cream	100 g
Milk	200 g
Earl Grey Tea	2 g

Working Method

1. Boil the milk and infuse earl grey tea into milk for 10 minutes.
2. Strain the tea, then warm the cream and add into lait mixture.
3. Keep into chiller for overnight before serving.

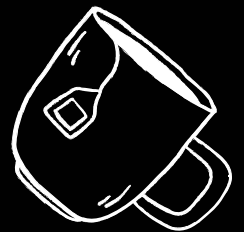


Chocolate Mandarin

Ingredients	
Belcolade Noir Selection	150 g
Cream	100 g
Milk	200 g
Mandarin Puree	150 g

Working Method

1. Warm the cream and add into Belcolade.
2. Boil the fresh milk and let it slightly cool down before adding it to the mixture.
3. Last, add in the mandarin puree and it is ready to serve.



Ingredients	
Belcolade Blanc Selection	150 g
Cream	100 g
Milk	170 g
Peach Puree	175 g

Working Method

1. Warm the cream and add into Belcolade.
2. Boil the fresh milk and let it slightly cool down before adding it to the mixture.
3. Pour the drink into the glass and spread a spoon of peach puree on top of the drink before serving.

Ivory Chocolate Peach Drink




Working Method

1. Warm the milk and soak with chia seed for overnight.
2. Boil cream, coconut puree and milk, then add into Belcolade.
3. Add the chia seed mixture into drink before serving.

Ingredients	
Belcolade Blanc Selection	150 g
Cream	100 g
Milk	170 g
Coconut Puree	100 g
Dark Chia Seed	50 g
Milk	200 g

Mango Chia Seed Chocolate Drink

