

Scarlet Dreams 红楼梦- Raspberry filling 覆盆子内馅

Ingredients 材料

- | | |
|---|---------|
| 1. Trimoline invert sugar 转化糖 | -480gm |
| 2. Pectin powder 果胶粉 | -30gm |
| 3. IQF frozen Mixed Berries 冷冻综合红莓/Boiron | -1440gm |
| 4. Sugar 白糖 | -300gm |

Operating Tools

- Whisker
- Weighing Scale

Preparation procedures

		
Prepare the ingredients.	Mix all the ingredients together	mix them thoroughly
准备材料	将所有材料混合	搅拌均匀
		
Heat to 85°C	Wait till cool down, keep in chiller for use.	
加热至 85°C	待冷，冷藏备用	

Scarlet Dreams 红楼梦- Raspberry mousse 覆盆子慕斯









Ingredients 材料

- | | |
|---|---------|
| 1. Frozen Fruit Puree (Raspberry) 覆盆子果泥 | -1000gm |
| 2. Icing Sugar 糖粉 | -97gm |
| 3. Marie Bizard Framboise Liqueur 覆盆子酒 | -97gm |
| 4. Gelatin Leaves 吉利丁 | -49gm |
| 5. Non - Dairy gold topping cream 植物鲜奶油 | -292gm |
| 6. EV Whipping Cream 动物鲜奶油 | -584gm |

Operating Tools

1. mixer

Preparation procedures

		
Prepare the ingredients.	Soak the gelatin leaves into cold water for subsequence use.	Heat and stir puree till 85°C
准备材料	吉利丁泡水备用	将果泥加热至 85°C
		
Add in icing sugar, and mix	Add in soaked soft gelatin leaves	Add in Framboise Liqueur
加入糖粉, 拌匀	加入泡软的吉利丁	加入覆盆子酒
		
Mix all the ingredients thoroughly	Add in whisked whipping cream	Mix it and for subsequence use.
将所有原材料拌匀	加入打发好的鲜奶油	拌匀, 备用。




Scarlet Dreams 红楼梦- raspberry sandwich 组合

Ingredients 材料

- | | |
|------------------------------|--------|
| 1. 5' Vanilla chiffon 香草戚风蛋糕 | - 2pcs |
| 2. Raspberry mousse 覆盆子慕斯 | -100gm |
| 3. Raspberry fillings 覆盆子内馅 | -30gm |

Operating Tools

- 7' cake ring

		
Squeeze a layer of raspberry filling onto vanilla chiffon	Then squeeze raspberry mousse onto raspberry filling	Cover with 2nd vanilla chiffon, keep in freezer for use.
在一片香草戚风蛋糕上，挤入一层覆盆子内馅	再加入一层覆盆子慕斯	盖上另一片香草戚风蛋糕，冷藏备用

Scarlet Dreams 红楼梦- Milk mousse 牛奶慕斯

Ingredients

- | | |
|--|---------|
| 1. Meiji fresh milk 鲜奶 | -3312ml |
| 2. Vanilla extract concentrate with seed 香草精 | -48gm |
| 3. Fresh egg yolk 蛋黄 | -936gm |
| 4. Sugar 白糖 | -760gm |
| 5. Gelatin leaf 吉利丁 | -108gm |
| 6. Non-Dairy gold Label topping 植物鲜奶油 | -960gm |
| 7. EV whipping cream 35.1%动物鲜奶油 | -1920gm |

Operating Tools

- Mixing bowl,
- Weighing scales
- hotplate

		
Prepare the ingredients.	Pour vanilla extract into egg yolk	Add in sugar
准备材料	香草精加入蛋黄内	加入砂糖

Scarlet Dreams 红楼梦- Milk mousse 牛奶慕斯

		
Mix them thoroughly 拌匀	Heating the milk to boil 将牛奶煮开	Pour the egg yolk in, mix together 慢慢倒入蛋黄, 拌匀
		
Reboil to 80° c 回炉煮至 80°c	Add in soaked soft gelatin leaves 加入泡软的吉利丁	Mix thoroughly 拌匀
		
Cool down the mixture thorough another cold water 隔着冰水降温	Pour the non dairy topping cream in the mixing bowl, and whisk 倒入植物鲜奶油, 搅拌均匀	Then add in EV whipping cream 加入动物鲜奶油,
		
Whisk together till it turns fluffy and lightly 混合均匀, 打发	Pour the whisked cream into mousse mixture 将鲜奶油倒入慕斯混合物	Stir thoroughly and keep for use. 搅拌均匀, 完成










Scarlet Dreams 红楼梦- milk mousse sandwiches 牛奶慕斯夹层

Ingredients 材料

- | | |
|---------------------------------|----------------|
| 1. Raspberry sandwiches 覆盆子夹层蛋糕 | -1no. |
| 2. Milk mousse 牛奶慕斯 | -180gm + 100gm |
| 3. 5' vanilla chiffon 香草戚风蛋糕 | -1no. |

Operating Tools 操作工具

1. Scraper
2. Disposable piping bag

		
Prepare cake moulds	Pour in milk mousse	Fill up the milk mousse around the cake ring
准备模子	倒入牛奶慕斯	先将慕斯填满模子
		
Take out the raspberry sandwiches from freezer	Put into cake ring	Squeeze milk mousse on top
从冰箱取出覆盆子夹层	放入模子内	挤入牛奶慕斯
		
Spread evenly	Put on another vanilla sponge on top	Keep freezer for subsequence use.
抹平慕斯	放上一层香草蛋糕	冷藏备用

Scarlet Dreams 红楼梦 – Raspberry Glaze

Ingredients 原材料

- | | |
|--------------------------------------|--------|
| 1. Frozen Raspberry Puree (Capfruit) | 1000gm |
| 2. Neutral Gel | 200gm |
| 3. Glucose | 300gm |
| 4. Sugar | 300gm |
| 5. Pectin powder | 15gm* |
| 6. Strawberry red colour paste | 8gm |
| 7. Gelatin leave | 50gm |

*This recipe can glaze 14nos of 130gm (6"cake)

Operating Tools / Moulds 器材/ 模具

- | | | |
|------------|----------|----------|
| 1. Spatula | 2. Whisk | 3. Sieve |
|------------|----------|----------|

Preparation Procedures 准备步骤

Prepare all ingredients.	Add in neutral gel and glucose into the frozen raspberry puree.	Stir raspberry puree till it becomes liquid.
准备所需材料。	将镜面果胶和麦芽糖加入覆盆子果泥中。	加热至果泥溶化于其中。
Add in sugar and pectin powder.	Stir till boil.	Add in gelatin leave that has been soaked soft. Stir till dissolve.
加入混合好的果胶粉和糖。	加以搅拌至滚开来。	加入泡软沥干的吉利丁片，拌之吉利丁溶化于其中。

Scarlet Dreams 红楼梦 – Raspberry Glaze

		
Add in strawberry red colour paste.	Sieve out raspberry glaze.	Set aside to cool before using.
加入草莓红色素，拌匀。	过滤掉杂质。	待降温后淋面使用。

Scarlet Dreams 红楼梦- Red heart Choco Deco






Ingredients 材料

- | | |
|----------------------------------|--------|
| 1. Compound Chocolate White 白巧克力 | -200gm |
| 2. PCB Red Cocoa Butter 红色可可脂 | -15gm |
| 3. PCB White Cocoa Butter 白色可可脂 | -15gm |

Operating Tools 操作工具

- heart Mould (Dia: 3cm, 4cm, 5cm, 6cm, 7cm)

Preparation procedures

		
Brush Red cocoa butter on plastic sheet. Leave some space in between.	Allow red cocoa butter to dry before brushing white cocoa butter to create the base color.	Pour melted compound chocolate white. Smear evenly.
将红色可可脂用刷子刷在塑胶纸上，中间有些间隔	红色可可脂干后，刷上白色可可脂，制作底色	倒上溶化的白巧克力，抹平
		
Cut out round chocolate deco using ring mould.	Keep in 18°C, for later use.	
用心形模具压出圆巧克力。	完成,放 18°C,备用	

Scarlet Dreams 红楼梦-Dark heart Choco Deco





Ingredients 材料

1. Compound Chocolate Dark 黑巧克力 (Selbourne Chocolate) -200gm

Operating Tools 操作工具

1. Heart Mould (Dia: 3cm, 4cm, 5cm, 6cm, 7cm)

Preparation procedures

		
Pour melted compound chocolate dark on transparent sheet.	Smooth the compound chocolate dark.	Allow compound chocolate dark to set before cutting out heart shape using heart shape cutter.
將融化好的黑巧克力倒在塑膠片上	抹平	稍微凝固後,用壓模壓出愛心型
		
Finish product. Chill at 18°C. For later use.		
完成,放 18°C,备用		

Scarlet Dreams 红楼梦- Deco

Product Specifications

Diameter: 6''

Height: 10cm

Weight: 630gm



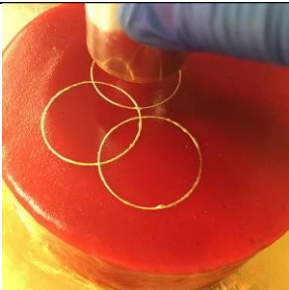

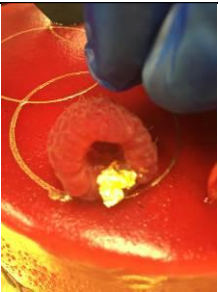

Ingredients 材料

- | | |
|--|-----------|
| 1. 6'' Scarlet dreams sandwiches 红楼梦夹层蛋糕 | -1no. |
| 2. Raspberry Glaze 覆盆子淋面 | -70gm |
| 3. Raspberry 覆盆子 | -4gm=1no. |
| 4. Dark Chocolate Dentelle 黑巧克力葉 (Dobla) | -20gm |
| 5. Gold Powder 金粉 | -0.01gm |
| 6. Gold Leaves 金箔 | -0.01gm |
| 7. Red Heart Choco Deco (Dia: 3cm, 4cm, 5cm, 6cm, 7cm) | -20gm |
| 8. Dark Heart Choco Deco (Dia: 4cm, 5cm, 6cm) | -12gm |

Operating Tools 操作工具

1. Scraper
2. #2 Ring Mould (Dia: 3cm)

Preparation procedures

		
Remove mould from Scarlet Dreams sandwiches, pour raspberry glaze over the sandwiches. *Do not keep in freezer after glazing.	Stain the bottom of sandwiches with Dark Chocolate Dentelle (H: 0.5cm)	Stain gold powder on #2 ring mould. Stamp on the surface of the cake as shown.
红楼梦夹层蛋糕脱模后淋上覆盆子淋面 *淋面完不可冷冻。	边沾上黑巧克力叶（高度：0.5cm）	用 2 号圆模沾金粉，印上金圈圈
		
Place Dark and red choco deco.	Place Raspberry, place gold leaves on raspberry.	Place BreadTalk cake tag.
放上红色和黑色圆形巧克力	放上新鲜覆盆子，并沾上金箔	放上 BreadTalk 插牌

Scarlet Dreams 红楼梦- Deco



Finish product.

CK: Frozen, 7 days.

Outlet: Chiller, 3 days

完成品

CK: 冷冻, 7 天

店面: 冷藏, 3 天