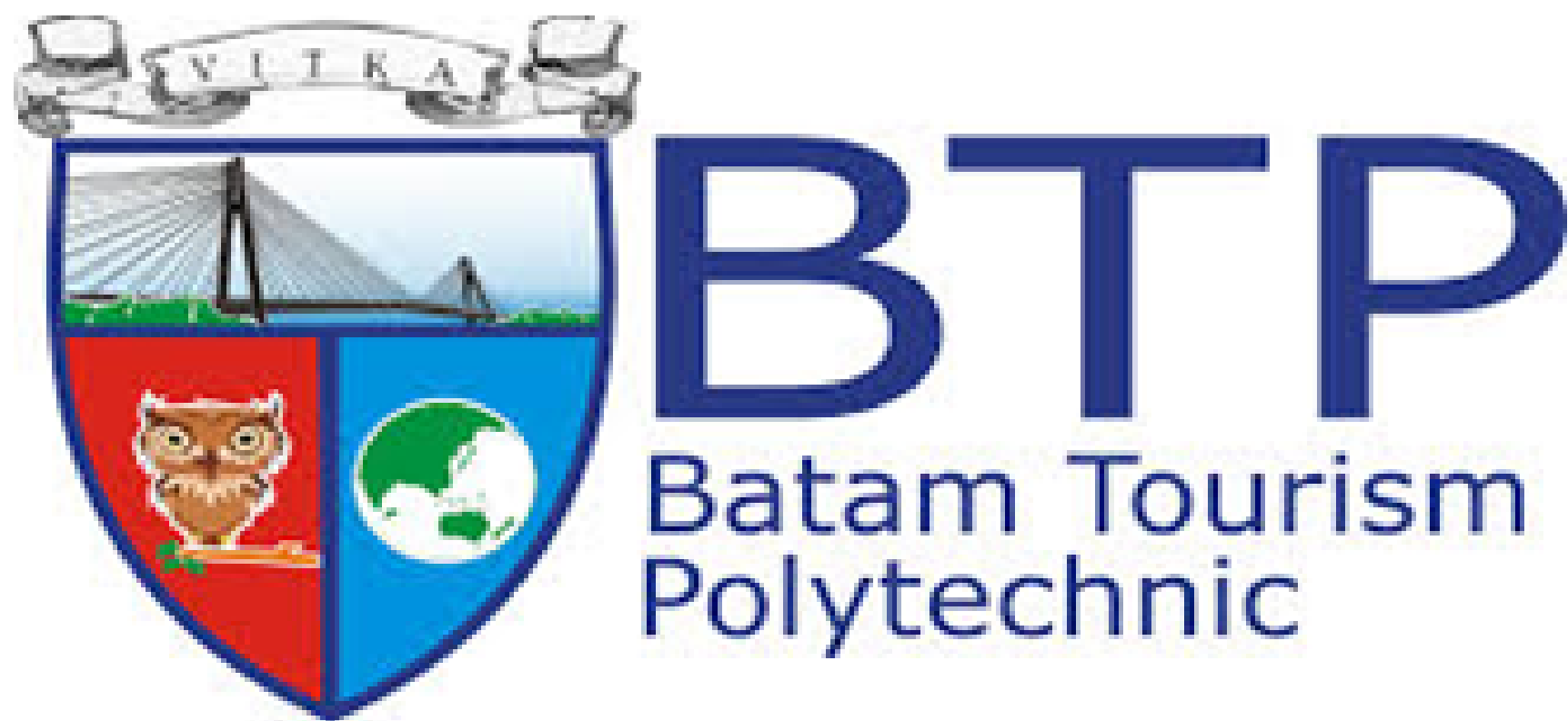


STANDARD RECIPE



**Manajemen Kuliner
Batam Tourism Polytechnic
2023**

Macaron

70 gr almond powder

70 gr icing sugar

53 gr egg white

53 gr sugar

Temperature 150' celcius



Dark Chocolate ganache

100g Cream

120g Dark Chocolate

10g Unsalted Butter



VANILLA CHEESECAKE GANACHE

210g White chocolate Valrhona Opalys 33%

130g Whipping cream 35%

30g Glucose syrup

130g Cream cheese

2g Sea salt

1pod Vanilla



Matcha cream cheese filling

45g butter

85g cream cheese

100 icing sugar

5g matcha powder



Vanilla Buttercream Filling

60g Unsalted Butter

90g Icing sugar

5g Milk

1/2 tsp Vanilla extract



Btp entremet

Milk choc dacquoise

285g egg white

250g caster sugar

250g almond meal

200g milk chocolate (melted)



Chocolate Joconde

54g Almond powder

54g Sugar (1)

54g Eggs

54g Egg yolks

34g Plain flour

24g Cocoa powder

11g Baking powder

102g Egg whites

40g Sugar (2)

30g Butter unsalted



Raspberry Jelly

150g Raspberry puree

50g sugar syrup

4g (2 ea) gelatin gold leaf sheet



Milk choc raspberry mousse

190g Dairy Cream

45g milk

100g Raspberry puree

75g glucose

160g dark choc

200g milk choc

8g gold gelatine leaf

600g whipped cream(dairy)



Dark chocolate glaze

240g cream

290g water

340g sugar

120g cocoa powder

16g gold gelatine leaves



Yule log

- §Egg yolk 6 pcs
- §Salad oil 90 ml
- §Fresh milk 120 ml
- §Soft flour 150 gr
- §Egg white 6 pcs
- §Salt ¼ sdt
- §Lemon juice 1 sdt
- §Sugar 120 gr



Pudding Art

Resep canvas

§Nutrijel balance color sirsak 1 saset

§Sugar 90 gr

§Water 600 ml

Resepisiankelopak

§Agarasa vanilla 1 saset

§Fresh milk 1 ltr

§Food coloring



Gumpaste Recipe

Without gelatin

Egg white 4 pcs

Tylose / cmc 27 gr

Icing sugar 1 kg

Shortening for hands

With gelatin

Gelatine pow 2,5 gr

Water 120 ml

Corn syrup/glucose 79 gr

Icing sugar 1 kg

Tylose/cmc 20 gr

