

**NAME : LEOW SENG WEN, EDWIN**

**PRÉSENTATION : EXÉCUTIVE ASSISTANT PASTRY CHEF  
LE MERIDIEN SINGAPORE SENTOSA**

Pastry Chef Edwin Leow brings with him 11 years of culinary experience from some of the finest hotels in Singapore like the St Regis Singapore, Intercontinental Singapore, Swisshotel the Stamford, Swisshotel Merchant Court , Fairmount Singapore and currently Le Meridien Singapore Sentosa.

He is constantly involved in professional competitions.

”Competitions push you to your limits, and you learn to have very good organization skills and to work in a very clean and professional way.”



#### **AWARDS AND ACCLAMATIONS:**

- FHA CULINAIRE SINGAPORE 2008 ‘DRESS THE CAKE’, **BRONZE AWARD**
- CALIFORNIA RAISIN CULINARY CONTEST 2009, **SILVER AWARD**
- BASEL INTERNATIONAL COMPETITION SELECTION 2013, **1ST RUNNER UP**
- IGEHO SALON CULINAIRE MONDIAL 2013 IN SWITZERLAND (SINGAPORE NATIONAL TEAM), **COLD DISPLAY CULINARY ARTS CHAMPION, OVERALL 2ND RUNNER UP**
- FHA BATTLE OF THE LIONS 2014 (SINGAPORE NATIONAL TEAM), **COLD DISPLAY PASTRY ART CHAMPION, OVERALL CULINARY ARTS CHAMPION**
- SINGAPORE PASTRY CUP SELECTION 2015, OVERALL 2ND RUNNER UP, **BEST SUGAR SHOWPIECE AWARD**
- FHA GOURMET TEAM CHALLENGE 2016 (SINGAPORE NATIONAL TEAM), **OVERALL 2ND RUNNER UP**
- IKA CULINARY OLYMPICS 2016 IN ERFURT (SINGAPORE NATIONAL TEAM), **OVERALL CULINARY ART, PASTRY ART CHAMPION**
- COUPE DU MONDE DE LA PATISSERIE 2017 LYON (SINGAPORE PASTRY ALLIANCE), **OVERALL 9TH POSITION IN THE WORLD**

**DESSERT 4 PLATTER BY CHEF EDWIN LEOW****FREESTYLE DESSERT****GARDEN MINT****CHIBOUST, BLANC MANGER COCO, FLAKY PRALINE PASTRIES, APPLE CARAMEL****APPLE CHIBOUST**

1. Apple puree	200g
2. Gelatine sheet	24g
3. Egg white	50g
4. Water	40g
5. Sugar	100g
6. Whipped cream	200g
7. Calvados liquor	8g

**Method:** Warm puree and add gelatin. Cook sugar and water to 121 degrees and add to egg white while whisking. Whip up cream and fold in together with Calvados liquor.

**BLANC MANGER COCO**

1. Coconut puree	280g
2. Cornflour	20g
3. Sugar	16g
4. Gelatine sheet	4g
5. Egg White	80g
6. Sugar	60g
7. Desiccated coconut	50g

**Method:** Mix some puree to corn flour. Boil rest of puree and add sugar and corn flour and boil. Add gelatin sheet. Whip meringue and fold in and lastly fold desiccated coconut.

**COCONUT NOUGATINE**

1. Glucose	100g
2. Sugar	100g
3. Butter	100g
4. Desiccated coconut	40g

**Method:** Warm all and bake in oven at 170 degrees.

### **APPLE CARAMEL**

1. Granny smith apple 1 No.s
2. Sugar 100g
3. Butter 20g

**Method:** Using a baking pan caramelize sugar and butter. Add sliced apple in and bake at 150 degrees for 10 mins. Turn apple over and bake another 10 minutes.

### **MINT INFUSION COULIS**

1. Water 200g
2. Mint leaf 3g
3. Pectin Nh 1g
4. Sugar 10g

**Method:** Mix sugar and pectin. Boil water and infuse chopped mint leaf for 10 mins. Add sugar mixture and boil.

### **CANDIED MINT LEAF**

1. Sugar 100g
2. Water 100g
3. Mint leaf 1pc

**Method:** Warm sugar and water. Soak mint leaf overnight.

### **DIPLOMAT CREAM**

1. Milk 160 g
2. Sugar 40 g
3. Butter 15 g
4. Cornflour 15 g
5. Egg 2 No.s
6. Cream 250g
7. Salt a pinch

**Method:** Combine corn flour with sugar. Stirring with a whisk, add 50g of milk, and eggs. Stir until the mixture is smooth. Combine the 110g of milk, sugar and a pinch of salt in a saucepan and bring to boil. Temper the egg mixture by gradually adding the hot milk and stirring. Return the mixture to the saucepan, cook, stirring constantly, until the cream comes to boil and is thick. Turn off the heat, butter and stir. Whip heavy cream and fold in.

### **SUGAR DECORATION**

1. Isomalt 100g
2. Green food colouring 1 drop

**Method:** Cook isomalt and colour to 170 degrees and santinate.

### **APPLE GLAZE**

1. Absolute Crystal 350g
2. Apple puree 135g
3. Green colouring 1 g

**Method:** Melt glaze and glaze frozen Chiboust.

## **FREESTYLE DESSERT**

### **RED FRUITS**

#### **LIME STRAWBERRY CREMEUX, RASPBERRY WAFER, RUBY PEACH SHERBET, PISTACHIO FEUILLETINE**

### **LIME STRAWBERRY CREMEUX**

1. Strawberry puree 240g
2. Lime zest 2 no.s
3. Egg 100g
4. Sugar 90g
5. Gelatine sheet 2g
6. Butter 15g

**Method:** Set up a Bain Marie. In a non-reactive saucepan heat black currant puree to 195°F (90°C). In a bowl whisk the zest, eggs and sugar very well until no strings remain. Temper the egg mixture with all the heated puree. Place the bowl over the Bain Marie and stir constantly using a rubber spatula to 203°F (95°C). Remove from heat. Stir in the bloomed gelatin and cool over an ice bath to 120°F (50°C). Stir in the butter. Use an immersion blender for optimum smoothness.

### **RASPBERRY SAUCE**

1. Raspberry puree 200g
2. Sugar 20g
3. Juice binder 3g

**Method:** Boil puree and add sugar and binder. Boil again and hand blend.

**RASPBERRY WAFER**

- |                    |      |
|--------------------|------|
| 1. Water           | 100g |
| 2. Raspberry puree | 100g |
| 3. Sugar           | 10 g |
| 4. Flour           | 10g  |

**Method:** Mix all together and bake in a pot.

**PISTACHIO FEUILLETINE**

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|------------------------|-----|
| 1. Ground Pistachio    | 50g |
| 2. Plain Flour         | 50g |
| 3. Sugar               | 50g |
| 4. Butter              | 50g |
| 5. Pistachio Paste     | 5g  |
| 6. White Chocolate 35% | 10g |

**Method:** Mix ground pistachio, flour, sugar, butter, pistachio paste and bake in oven for 15 min in 170 degree Celsius. Cool. Add in melted white chocolate.

**MERINGUE**

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|----------|-----|
| 1. White | 50g |
| 2. Sugar | 50g |
| 3. Icing | 50g |

**Method:** Using a whisk, whip white and add in sugar. Fold in icing. Pipe to desired mold and dry in oven for 1 hour in 80 degree Celsius

**RUBY PEACH SHERBET**

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|---------------------|------|
| 1. Milk             | 300g |
| 2. Sugar            | 25g  |
| 3. Skim Milk Powder | 25g  |
| 4. Glucose Powder   | 20g  |
| 5. Stabilizer       | 7g   |
| 6. Peach Puree      | 200g |

**Method:** Heat milk to 40 degree Celsius, add in sugar, milk powder, stabilizer and glucose powder and cook to 82 degree Celsius. Cool to 4 degree Celsius and blend in the puree.

**MADELINE SPONGE**

1. Eggs 2 NOS
2. Pistachio Paste 10g
3. Salt 1g
4. Sugar 50g
5. Plain Flour 150g
6. Butter (Melted) 75g

**Method:** Whisk eggs, pistachio paste, salt and sugar to ruban stage, fold in flour and butter and bake in oven at 160 degree celsius for 15 min

**FREESTYLE DESSERT****YELLOW ART****PINEAPPLE MASCARPONE PARFAIT, FRIED MANGO CHURROS, PASSION FRUIT CHUTNEY. EXOTIC****FOAM****PINEAPPLE MASCARPONE PARFAIT**

1. Water 25g
2. Sugar 100g
3. Yolk 80g
4. Egg White 85g
5. Sugar 150g
6. Whipped Cream 250g
7. Pineapple Puree 250g
8. Mascarpone 100g
9. Gelatine 2g

**Method:** Cook Sugar and water to 121 degree Celsius and add into egg white while whisking. Whisk smooth and fold in yolk (Pasteurized). Whip up cream and fold into egg mixture together with the rest of the ingredients.

**PINEAPPLE MANGO COULIS**

1. Pineapple Puree 100g
2. Mango Puree 80g
3. Pectin NH 2g
4. Sugar 20g

**Method:** Boil purees and add in pectin and sugar. Boil again and cool

**PINEAPPLE TUILE**

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|--------------------------|-----|
| 1. Butter (Melted)       | 50g |
| 2. Egg White             | 25g |
| 3. Plain Flour           | 50g |
| 4. Icing                 | 50g |
| 5. Icing Pineapple Puree | 20g |

**Method:** Mix all together and bake in oven at 160 degree Celsius in mold for 15 min. While its still warm bend with metal ring.

**PASSION FRUIT CHUTNEY**

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|-----------------------------|------|
| 1. Pineapple Puree          | 65g  |
| 2. Passion Puree with seeds | 10g  |
| 3. Sugar                    | 10g  |
| 4. Juice Binder             | 2g   |
| 5. Yellow Raisins           | 3g   |
| 6. Butter                   | 10g  |
| 7. Lemon Juice              | 5g   |
| 8. Pineapple (Julienne)     | 200g |

**Method:** Cook passion puree and pineapple puree. Add pineapple (Julienne) and sautéd for 3 min. Add sugar and juice binder and butter and cook another 3 min until thicken. Remove from fire and add lemon juice and yellow raisin to cool.

**EXOTIC FOAM**

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|-------------------------|-----|
| 1. Pineapple Puree      | 50g |
| 2. Mango Puree          | 50g |
| 3. Yuzu Puree           | 20g |
| 4. Passion Puree        | 20g |
| 5. Sosa Lecithin Powder | 1g  |

**Method:** Blend to create foam

**FRIED MANGO CHURROS**

1. Milk 50g
2. Mango Puree 150g
3. Butter 50g
4. Salt 2g
5. Sugar 5g
6. Vanilla Bean 0.5 Nos
7. Cake Flour 200g
8. Egg 160g
9. Sugar 100g
10. Cinnamon Powder 2g

**Method:** Cook puree, milk, butter, salt, sugar and vanilla pod. Add in flour and cook until the dough doesn't stick to the pot. Remove and transfer dough to mixer. Using a piping nozzle, pipe churros into hot oil and deep fried until golden brown. Remove and coat with the 100g of sugar mixed with 2g of cinnamon powder.

**FREESTYLE DESSERT****JASMINE SMOKED****MILK TEA GANACHE, COCOA NIB SACHER, APRICOT SPHERE, ALMOND CROUSTILLANT****MILK TEA GANACHE**

1. Cream 150g
2. Jasmine tea leaves 3g
3. Glucose 45g
4. Agar Powder 1g
5. Sugar 45g
6. Butter 45g
7. Dark Chocolate 55% 45g
8. Whipped Cream 150g

**Method:** Warm cream to 60 degree Celsius and infused tea leaves for 10 min. Strain away leaves and add up cream amount to 150g. Boil Cream, glucose, agar powder and sugar and add into dark chocolate. Blend in butter at 40 degree Celsius to emulsify. Fold in whipped cream. Freeze. Glaze with chocolate glaze.



**APRICOT SPHERE**

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|-----------------------|------|
| 1. Sugar Syrup        | 20g  |
| 2. Apricot Puree      | 200g |
| 3. Sosa Gluconolactat | 4g   |
| 4. Water              | 500g |
| 5. Sosa Alginat       | 2g   |

**Method:** Blend sugar syrup, apricot puree and gluconolactat powder and pipe into sphere molds. Freeze. Hand blend water and alinat powder and soak in water to wash away excess Alginat mixture.

**COCOA NIB SACHER**

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|--------------------------|-------|
| 1. Dark Chocolate 55%    | 100g  |
| 2. Butter                | 135g  |
| 3. Icing Sugar           | 125g  |
| 4. Egg Yolks             | 3 Nos |
| 5. Vanilla Essence       | 2g    |
| 6. Cake Flour            | 125g  |
| 7. Egg White             | 3 Nos |
| 8. Sugar                 | 20g   |
| 9. Dark Chocolate        | 120g  |
| 10. Cocoa Butter         | 120g  |
| 11. Cocoa Nibs (Toasted) | 10g   |

**Method:** Beat butter and icing sugar until light. Add in egg yolks gradually. Then fold in melted dark chocolate. Whip up the egg white with sugar to soft peaks and fold in. Lastly fold in flour. Bake in oven 170 degree Celsius for 15 min. Cool. Dip in mixture of melted chocolate, cocoa butter and cocoa nibs (toasted) to form a rocher.

**COCOA CRUMBLE**

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|-------------------|-----|
| 1. Plain Flour    | 40g |
| 2. Cocoa Powder   | 10g |
| 3. Sugar          | 50g |
| 4. Butter         | 50g |
| 5. Ground Almonds | 50g |

**Method:** Mix all together to form crumbly texture and bake in oven at 170 degree Celsius for 15 min

### **ALMOND CROUSTILLANT**

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|------------------|------|
| 1. Sugar         | 150g |
| 2. Cocoa Powder  | 5g   |
| 3. Plain Flour   | 25g  |
| 4. Butter        | 120g |
| 5. Water         | 10g  |
| 6. Ground Almond | 20g  |

**Method:** Mix all together and apply a thin layer on silpat and bake in oven at 160 degree Celsius for 20 min. Remove and cut desired shape and bend with cutter

### **CHOCOLATE GLAZE**

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|-----------------------|------|
| 1. Dark Chocolate 55% | 100g |
| 2. Water              | 50g  |
| 3. Cream              | 250g |
| 4. Cocoa Powder       | 120g |
| 5. Gelatine Sheet     | 13g  |
| 6. Water              | 60g  |
| 7. Sugar              | 250g |

**Method:** Soak gelatin sheet in 60g cold water. Boil water, cream, cocoa powder and sugar. Add in gelatin mix. Pour over dark chocolate and blend to emulsify. Cool glaze overnight and glaze at 40 degree Celsius.

### **PLIABLE DARK GANACHE**

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|------------------------|------|
| 1. Dark Chocolate 72 % | 150g |
| 2. Gelatine Sheet      | 1g   |
| 3. Water               | 25g  |
| 4. Sorbitol            | 50g  |
| 5. Agar Powder         | 1g   |
| 6. Glucose             | 25g  |
| 7. Cream               | 350g |

**Method:** Boil water, cream, glucose, and sorbitol. Add in agar powder and boil. Add in gelatin sheet and pour mixture into dark chocolate and blend. Pour ganache into tray and cool in chiller for 1 hour. Cut to desired size

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