



PERU CHOCOLATE TART

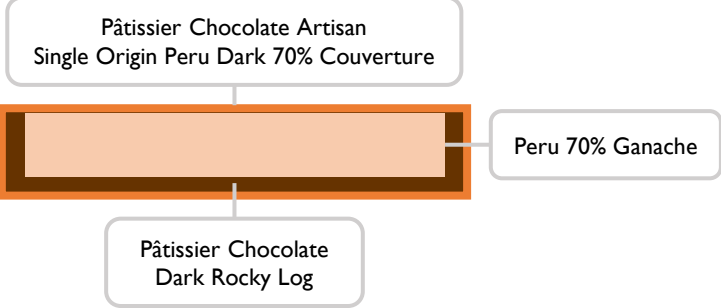
PERU 70% GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Single Origin Peru Dark 70% Couverture	150g	\$2.25	55.4%
Trimoline	12g	\$0.06	1.6%
Cream	140g	\$0.7	17.2%
Butter	60g	\$1.05	25.8%
Total Cost	Single Portion \$0.41	Whole Recipe \$4.06	

Nutrition Facts

Serving Size 36.2g	
Servings Per Container 10	
Amount Per Serving	
Calories 180	Calories From Fat 140
% Daily Value	
Total Fat 16g	25%
Saturated Fat 10g	51%
Trans Fat 0g	
Polyunsaturated Fat .5g	
Monounsaturated Fat 5g	
Cholesterol 30mg	11%
Sodium 55mg	2%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil the cream and tri moline, pour over to Pâtissier Chocolate Artisan Single Origin Peru Dark 70% Couverture.
2. Cool down to 40c add in butter (room temperature).
3. Mix with hand blender until smooth texture.



All stated prices are indicative.