



# The Chocolatier 85% – Sulawesi Vanilla

## SIMPLE CHOCOLATE SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	300g	\$0.66	7.7%
Sugar	300g	\$1.24	14.4%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	80g	\$1.20	13.9%
Icing Sugar	300g	\$0.90	10.4%
Ground Almond	240g	\$3.74	43.4%
Cake Flour	60g	\$0.10	1.2%
Corn Starch	40g	\$0.07	0.8%
Unsalted Butter	40g	\$0.70	8.1%
	<b>Total Cost</b>	<b>\$0.86</b>	<b>\$8.62</b>

- Whip Egg Whites and Sugar in a mixer bowl until firm peaks are formed.
- Sift Pâtissier Chocolate Artisan 22-24% Cocoa Powder, Icing Sugar, Ground Almond, Cake Flour and Corn Starch before adding to the mixture.
- Preheat oven to 180°C then line a sheet pan with greased parchment paper and pour mixture into pan. Bake.
- Remove from oven and let it cool. Refrigerate overnight.

## CRÈME BRÛLÉE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	500g	\$2.50	44.6%
Sugar	180g	\$0.75	13.3%
Egg Yolks	160g	\$0.48	8.6%
Sulawesi Vanilla Beans	1g	\$1.40	25%
Milk	120g	\$0.30	5.4%
Masse Gelatine	20g	\$0.17	3.1%
	<b>Total Cost</b>	<b>\$0.56</b>	<b>\$5.60</b>

- Boil Cream, Milk and Sulawesi Vanilla Beans.
- Whisk Egg Yolks and Sugar together in a stainless-steel bowl until sugar is dissolved.
- Add mixture to the hot liquid and stir well before adding Masse Gelatine.
- Preheat oven at 120°C then pour mixture into flexipan and bake for forty to sixty minutes in a bain-marie.
- Once the top of the crème becomes relatively solid, remove from oven and cool aside then freeze overnight.
- Cut with round stainless steel cutter with a diameter 1 cm less than that of the original cake ring.

## Nutritional Facts

Serving Size	136g	
Servings per Container	10	
Amount per serving		
<b>Calories</b>	<b>440 from Fat 90</b>	
	% Daily Values*	
<b>Total Fat 10g</b>	<b>15%</b>	
Saturated Fat 3.5g	<b>18%</b>	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 1.5g		
<b>Cholesterol 10mg</b>	<b>3%</b>	
<b>Sodium 85mg</b>	<b>4%</b>	
<b>Total Carbohydrate 75g</b>	<b>25%</b>	
Dietary Fiber 2g	<b>10%</b>	
<b>Protein 15g</b>		
Vitamin A 4%	Vitamin C 0%	
Calcium 10%	Iron 25%	

\* Percent Daily Values are based on a 2000 calorie diet.

## Nutritional Facts

Serving Size	98.1g	
Servings per Container	10	
Amount per serving		
<b>Calories</b>	<b>310 from Fat 220</b>	
	% Daily Values*	
<b>Total Fat 24g</b>	<b>37%</b>	
Saturated Fat 13g	<b>66%</b>	
Trans Fat 0g		
Polyunsaturated Fat 1.5g		
Monounsaturated Fat 7g		
<b>Cholesterol 275mg</b>	<b>92%</b>	
<b>Sodium 30mg</b>	<b>1%</b>	
<b>Total Carbohydrate 20g</b>	<b>7%</b>	
Dietary Fiber 0g	<b>0%</b>	
<b>Protein 4g</b>		
Vitamin A 20%	Vitamin C 0%	
Calcium 8%	Iron 4%	

\* Percent Daily Values are based on a 2000 calorie diet.

All stated prices are indicative.



# The Chocolatier 85% – Sulawesi Vanilla

## 85% CHOCOLATIER MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	350g	\$1.05	6.2%
Sugar	280g	\$1.16	6.9%
Water	90g		
Pâtissier Chocolate Artisan Dark 85% Chocolatier	750g	\$5.62	33.4%
Whipped Cream	1800g	\$9.00	53.5%
<b>Total Cost</b>		<b>\$0.84</b>	<b>Whole Recipe \$16.94</b>

1. Cook Sugar and Water together until temperature reaches 121°C.
2. Whip Egg Yolks until it becomes light and fluffy and pour the syrup gradually to create a Pate a Bombe.
3. Start to melt Pâtissier Chocolate Artisan Dark 85% Chocolatier at 40°C.
4. Add in Pate a Bombe and then fold in the soft Whipped Cream.
5. Set aside before assembling the cake.

## VELOUR SPRAY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 58% Chocolate	500g	\$5.60	27.5%
Pâtissier Chocolate Artisan Cocoa Butter	500g	\$10.50	51.6%
Red Colouring (Optional)	5g	\$4.23	20.8%
<b>Total Cost</b>		<b>\$0.04</b>	<b>Whole Recipe \$20.33</b>

1. Melt Pâtissier Chocolate Artisan Cocoa Butter and mix with melted Pâtissier Chocolate Artisan Dark 58% Chocolate at 45°C.
2. Add colouring and stir properly.
3. Sieve through before using the spray gun on frozen surface.

## ASSEMBLY

1. Start to line stainless steel rings (16 cm in diameter by 5 cm in height) with wax paper.
2. Put down a layer of Simple Chocolate Sponge on the bottom of the ring.
3. Fill to 1/3 of the ring's height with 85% Chocolatier Mousse, followed by frozen Crème Brûlée.
4. Fill to the top with 85% Chocolatier Mousse and freeze for several hours.
5. Store leftover mousse for decoration as per picture.
6. Remove the ring and wax paper before spraying the entire surface of the cake.
7. Refrigerate for several hours before adding macarons aside (as pictured) and any additional decoration such as vanilla pods.

## Nutritional Facts

Serving Size	163.5g
Servings per Container	20
Amount per serving	
<b>Calories</b>	<b>430 from Fat 350</b>
% Daily Values*	
<b>Total Fat 39g</b>	<b>60%</b>
Saturated Fat 22g	112%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 12g	
<b>Cholesterol 350mg</b>	<b>116%</b>
<b>Sodium 40mg</b>	<b>2%</b>
<b>Total Carbohydrate 17g</b>	<b>6%</b>
Dietary Fiber 0g	0%
<b>Protein 5g</b>	
Vitamin A 35%	Vitamin C 0%
Calcium 8%	Iron 4%

\* Percent Daily Values are based on a 2000 calorie diet.

## Nutritional Facts

Serving Size	2g
Servings per Container	500
Amount per serving	
<b>Calories</b>	<b>15 from Fat 10</b>
% Daily Values*	
<b>Total Fat 1.5g</b>	<b>2%</b>
Saturated Fat 1g	4%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 1g</b>	<b>0%</b>
Dietary Fiber 0g	0%
<b>Protein 0g</b>	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

\* Percent Daily Values are based on a 2000 calorie diet.



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