

#### 72% Chocolate Tart

Ingredients	Quantity	Cost (SGD)	% of Total
All Purpose Flour	130g	\$0.22	9.6%
Icing Sugar	48g	\$0.14	6.3%
Salt	lg	\$0.00	0%
Pâtissier Chocolate Artisan 22-24 % Cocoa Powder	20g	\$0.30	13.2%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	20g	\$0.16	7.1%
Unsalted Butter	80g	\$1.40	61.4%
Egg Yolks	18g	\$0.05	2.4%
Water	10g	\$0.00	0%

Total	Single Portion	Whole Recipe
Cost	\$0.11	\$2.28

- 1. Combine flour, icing sugar , salt and Pâtissier Chocolate Artisan 22-24% Cocoa Powder in a bowl.
- 2. Add butter and mix until the butter fully coats flour particles.
- 3. Separately combine the egg yolks and water. Add this mixture into the dry ingredients and mix just until combine.
- 4. Lastly, add in melted Pâtissier Chocolate Artisan Dark 72% Chocolatier. Mix well.
- 5. Roll to 2mm thickness and fit in a 7 "tart ring.
- 6. Bake the pastry in a 150°C oven for 16 minutes.

## **Nutrition Facts**

Serving Size 16.4g Servings Per Container 20

Amount Per Ser	v ing				
Calories 80	Calor	ies From Fa	t 35		
		% Dail	y Value		
Total Fat 4g	I		7%		
Saturated F	Fat 2.5g		13%		
Trans Fat	0g				
Cholesterol	Cholesterol 20mg 7%				
Sodium 55	<b>Sodium</b> 55mg <b>2%</b>				
Total Carbohydrate 8g 3%					
DietaryFiber 1g 2%					
Protein 1g					
Vitam in A	4%	Vitam in C	0%		
Calcium	0%	Iron	4%		

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

All stated prices are indicative



### **Raspberry Coulis**

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	175g	\$2.19	79.9%
Sugar	60g	\$0.25	9.1%
Water	30g	\$0.00	0%
Salt	2g	\$0.00	0.1%
Lemon Puree	20g	\$0.25	9.1%
Gelatin Masse	5g	\$0.05	1.9%

Total	Single Portion	Whole Recipe
Cost	\$0.14	\$2.74

- 1. In a pot, mix all ingredients and cook until sugar is fully melted.
- 2. Pour into container and it will be ready to use.

### Fig Cheese Filling

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	150g	\$0.75	4.9%
Cream Cheese	340g	\$13.60	88.4%
Brown Sugar	50g	\$0.21	1.4%
Fresh Figs	20g	\$0.62	4%
Gelatin Masse	20g	\$0.20	1.3%

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- Mix cream cheese and brown sugar until the sugar fully dissolved.
- 2. Add in cream and fresh figs. Mix well using paddle attachment.
- 3. Lastly, add in melted gelatin.
- 4. Pipe the batter in a 5-inch square mould.
- 5. Place some figs on top of the batter and freeze in the freezer.

### **Nutrition Facts**

Serving Size 14.6g Servings Per Container 20

Amount Per Serving	Amount Per Serving			
Calories 20 Calor	ies From Fat	0		
	% Daily	Value		
Total Fat 0g		0%		
Saturated Fat 0g		0%		
Trans Fat 0g				
Cholesterol 0mg		0%		
Sodium 40mg		2%		
Total Carbohydrate	3g	1%		
Dietary Fiber 0g		0%		
Protein 0g				
Vitam in A 0%	Vitam in C	0%		

Percent Daily Values are based on a 2000 calorie diet.

Iron

0%

0%

### **Nutrition Facts**

Serving Size 29g Servings Per Container 20

Calcium

Amount Per Serving		
Calories 100 Calori	es From Fat	80
	% Daily	/ Value
Total Fat 9g		13%
Saturated Fat 5g		27%
Trans Fat 0g		
Cholesterol 30mg		10%
Sodium 55mg		2%
Total Carbohydrate	3g	1%
Dietary Fiber 0g		0%
Protein 2g		
Vitam in A 8%	Vitamin C	0%
Calcium 2%	Iron	2%

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

All stated prices are indicative



#### 61% Chocolate Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	107g	\$0.24	14%
Sugar	88g	\$0.37	21.7%
Vegetable Oil	50g	\$0.24	14%
Pâtissier Chocolate Artisan Dark 61% Couverture	17g	\$0.08	4.7%
Cake Flour	76g	\$0.25	14.8%
Corn Starch	6g	\$0.00	0.6%
Milk	40g	\$0.10	5.9%
Egg Yolks	71g	\$0.21	12.6%
Eggs	45g	\$0.20	12%

Total	Single Portion	Whole Recipe
Cost	\$0.08	\$1.69

### **Nutrition Facts**

Serving Size 25g Servings Per Container 20

Servings Fe	ei Conta	illei 20			
Amount Per Se	erv ing				
Calories 80	) Calo	ries From Fa	t 35		
		% Dail	y Value		
Total Fat 4	g		6%		
Saturated	Fat 1g		4%		
Trans Fat	0g				
Cholestero	Cholesterol 55mg 19%				
Sodium 15	img		1%		
Total Carbo	ohydrate	e 8g	3%		
Dietary Fib	er Og		0%		
Protein 2g					
	00/		00/		
Vitamin A	2%	Vitamin C	0%		
Calcium	0%	Iron	4%		
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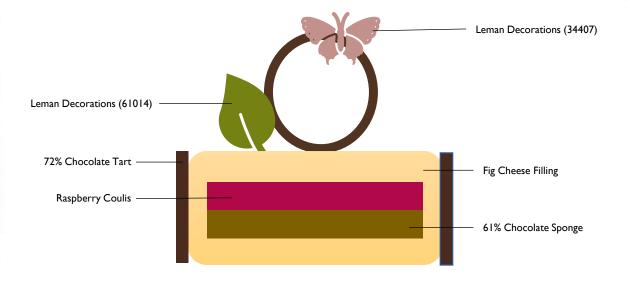
- \* Percent Daily Values are based on a 2000 calorie diet.
- Heat the oil to 90°C and add in Pâtissier Chocolate Artisan Dark 61% Couverture. Mix well.
- 2. Mix all the dry ingredients in a bowl.
- 3. Add in warm milk to the dry ingredients and mix well.
- 4. Cool down the mixture until 40°C, continue adding egg yolks and mix well.
- 5. Whip meringue using egg whites and sugar.

### **Assembly**

- I. On top of 61% Chocolate sponge , fill up the raspberry coulis and freeze for around I hours.
- 2. After I hours, take out the sponge and cut in 4.5 inch and set a side.
- 3. Pre-cut some fresh fig and place at the bottom of 5 inch mould.
- 4. Fill up Fig cheese filling in a 5 inch mould with height 1.5 cm.
- 5. Insert the sponge at the centre of fig cheese batter, slight press the sponge inside to the fig cheese batter.
- 6. After the sponge, cover on top with another thin layer of fig cheese filling.
- 7. Freeze the whole cake again for I hours.
- 8. Unmould the cake and cut the cake into a semi-circle shape as picture attached
- 9. Lastly . transfer the cake into 72 % Chocolate tart ring shell and decorate with desired decoration.









All stated prices are indicative