



# Crème Cocoa

## 72% Chocolatier Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 72% Chocolatier	300g	\$2.69	42.6%
Trimoline	25g	\$0.13	2.1%
Cream	280g	\$1.40	22.1%
Unsalted Butter	120g	\$2.10	33.2%

Total Cost	Single Portion \$0.63	Whole Recipe \$6.32
------------	-----------------------	---------------------

Nutrition Facts	
Serving Size 72.5g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 370	Calories From Fat 290
% Daily Value	
<b>Total Fat</b> 32g	49%
<b>Saturated Fat</b> 19g	97%
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 65mg	22%
<b>Sodium</b> 110mg	5%
<b>Total Carbohydrate</b> 17g	6%
<b>Dietary Fiber</b> 1g	5%
<b>Protein</b> 4g	
<b>Vitamin A</b> 15%	<b>Vitamin C</b> 2%
<b>Calcium</b> 4%	<b>Iron</b> 6%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil cream and trimoline and pour over Pâtissier Chocolate Artisan Dark 72% Chocolatier.
2. When the mixture drop to 40-45°C, add in butter by using hand blender to form a good emulsion.
3. Pour into a container and let it rest for overnight and it will be ready to be pipe.

## Red Tuiles

	Quantity	Cost (SGD)	% of Total
All-Purpose Flour	100g	\$0.17	6.6%
Sugar	100g	\$0.42	16.3%
Egg Whites	100g	\$0.22	8.6%
Unsalted Butter	100g	\$1.75	68.5%

Total Cost	Single Portion \$0.26	Whole Recipe \$2.55
------------	-----------------------	---------------------

Nutrition Facts	
Serving Size 40g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 150	Calories From Fat 70
% Daily Value	
<b>Total Fat</b> 8g	13%
<b>Saturated Fat</b> 5g	25%
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 20mg	7%
<b>Sodium</b> 100mg	4%
<b>Total Carbohydrate</b> 18g	6%
<b>Dietary Fiber</b> 0g	0%
<b>Protein</b> 2g	
<b>Vitamin A</b> 6%	<b>Vitamin C</b> 0%
<b>Calcium</b> 0%	<b>Iron</b> 4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt butter and mix all ingredients together. Rest for overnight in chiller. Bake at 150°C for 5-7 minutes.

\*Add Hydro Soluble Red Coloring as desired.

All stated prices are indicative.



# Crème Cocoa

## Streusel

Ingredients	Quantity	Cost (SGD)	% of Total
All-Purpose Flour	110g	\$0.18	4.7%
Sugar	100g	\$0.42	10.6%
Almond Powder	100g	\$1.56	39.9%
Unsalted Butter	100g	\$1.75	44.8%

Total Cost	Single Portion \$0.39	Whole Recipe \$3.91
------------	--------------------------	------------------------

1. Peddle butter with sugar and add in sifted flour and almond powder.
2. Bake at 150°C for around 15 minutes.

## Crispy Cocoa Nibs (Base)

Ingredients	Quantity	Cost (SGD)	% of Total
Streusel	200g	\$1.91	41.6%
Pâtissier Chocolate Artisan Cocoa Nibs	80g	\$1.60	34.9%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	80g	\$1.08	23.6%

Total Cost	Single Portion \$0.23	Whole Recipe \$4.59
------------	--------------------------	------------------------

1. Melt Pâtissier Chocolate Artisan Dark 72% Chocolatier and mix in the rest of the ingredients.
2. Fill in a desired size as a base and let it set.

## Nutrition Facts

Serving Size 41g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 190	Calories From Fat 90
% Daily Value	
<b>Total Fat</b> 10g	15%
Saturated Fat 5g	26%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	7%
<b>Sodium</b> 85mg	3%
<b>Total Carbohydrate</b> 21g	7%
Dietary Fiber 0g	0%
<b>Protein</b> 5g	
Vitamin A 6%	Vitamin C 0%
Calcium 6%	Iron 8%
* Percent Daily Values are based on a 2000 calorie diet.	

## Nutrition Facts

Serving Size 18g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 90	Calories From Fat 50
% Daily Value	
<b>Total Fat</b> 6g	9%
Saturated Fat 3g	16%
Trans Fat 0g	
<b>Cholesterol</b> 5mg	2%
<b>Sodium</b> 35mg	1%
<b>Total Carbohydrate</b> 8g	3%
Dietary Fiber 1g	3%
<b>Protein</b> 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



# Crème Cocoa

## Cocoa Spray

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Cocoa Butter	250g	\$5.25	43.8%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	500g	\$6.75	56.3%

Total Cost	Single Portion \$0.24	Whole Recipe \$12
------------	-----------------------	-------------------

Nutrition Facts	
Serving Size 15g	
Servings Per Container 50	
Amount Per Serving	
<b>Calories</b> 110	Calories From Fat 80
% Daily Value	
<b>Total Fat</b> 9g	<b>14%</b>
Saturated Fat 5g	25%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 35mg	<b>1%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	0%
<b>Protein</b> 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

- Melt Pâtissier Chocolate Artisan Dark 72% Chocolatier and Pâtissier Chocolate Artisan Cocoa Butter and it will be ready to be spray.

All stated prices are indicative.



# Crème Cocoa

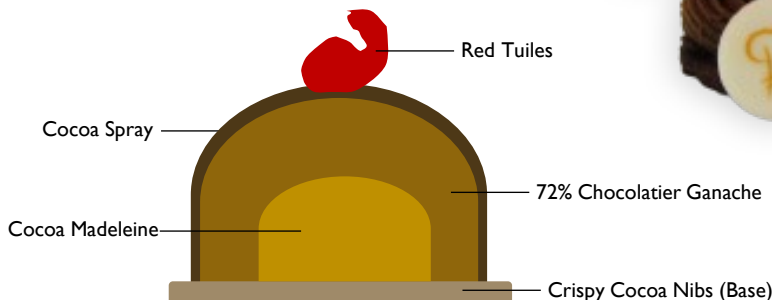
## Cocoa Madeleine

Ingredients	Quantity	Cost (SGD)	% of Total
Eggs	80g	\$0.36	11.9%
Milk	10g	\$0.02	0.8%
Honey	10g	\$0.16	5.2%
Sugar	74g	\$0.31	10.1%
Salt	0.6g		
Flour T45	82g	\$0.15	4.8%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	18g	\$0.27	8.9%
Baking Powder	3g	\$0.03	0.9%
Unsalted butter	100g	\$1.75	57.4%

Nutrition Facts	
Serving Size 18.9g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories 80</b>	<b>Calories From Fat 45</b>
% Daily Value	
<b>Total Fat 4.5g</b>	<b>7%</b>
Saturated Fat 3g	14%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 70mg	3%
<b>Total Carbohydrate 5g</b>	<b>2%</b>
Dietary Fiber 0g	0%
<b>Protein 1g</b>	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion \$0.15	Whole Recipe \$3.05

- Mix sifted Pâtissier Chocolate Artisan 22-24% Cocoa Powder, baking soda and Flour T45 and set aside.
- Mix eggs and sugar well then add in sifted flour and salt.
- Add in milk, honey and melted butter.
- Bake at 170°C for around 8 minutes.



All stated prices are indicative.