



## CONCENTRATE 64% TART

### CONCENTRATE 64% ALMOND CREAM

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	480g	\$8.40	37.4%
Almond Flour	480g	\$7.49	33.3%
Icing Sugar	480g	\$1.44	6.4%
Pâtissier Chocolate Artisan Cocoa Powder 22/24	76g	\$1.15	5.1%
Egg	576g	\$2.61	11.6%
Cream	192g	\$0.96	4.3%
Pâtissier Chocolate Artisan Dark 64% Concentrate	114g	\$0.43	1.9%
<b>Total Cost</b>	<b>Single Portion</b>	<b>Whole Recipe</b>	
	\$0.28	\$22.49	

### Nutrition Facts

Serving Size 30.0g	
Servings Per Container 80	
Amount Per Serving	
<b>Calories</b> 120	Calories From Fat 70
% Daily Value	
<b>Total Fat</b> 8g	<b>13%</b>
Saturated Fat 4.5g	<b>21%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
<b>Cholesterol</b> 45mg	<b>16%</b>
<b>Sodium</b> 60mg	<b>3%</b>
<b>Total Carbohydrate</b> 9g	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 4g	
Vitamin A 6%	Vitamin C 0%
Calcium 4%	Iron 6%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Peddle Butter and icing sugar, follow by sifted almond flour and Pâtissier Chocolate Artisan Cocoa Powder 22/24.
2. Slowly add in egg and cream follow by Pâtissier Chocolate Artisan Dark 64% Concentrate.
3. Pipe onto chocolate short bread. Bake at 170c for around 20mins.

All stated prices are indicative.



## CONCENTRATE 64% TART

### CHOCOLATE SHORT BREAD

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	422g	\$7.39	65%
Salt	7g	\$0.01	0.1%
Sugar	345g	\$1.43	12.6%
Egg Yolks	191g	\$0.58	5.1%
All purpose Flour	460g	\$0.77	6.8%
Pâtissier Chocolate Artisan Cocoa Powder 22/24	38g	\$0.58	5.1%
Baking Powder	19g	\$0.18	1.6%
Pâtissier Chocolate Artisan Dark 64% Concentrate	115g	\$0.44	3.8%
<b>Total Cost</b>	<b>Single Portion</b>	<b>Whole Recipe</b>	
	\$0.14	\$11.37	

1. Peddle butter, sugar and salt. Slowly add in sifted all purpose flour, Pâtissier Chocolate Artisan Cocoa Powder 22/24 and baking powder.
2. Melt Pâtissier Chocolate Artisan Dark 64% Concentrate and add into dough. Roll to 25mm.

### CONCENTRATE REGULAR GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 64% Concentrate	120g	\$0.45	20%
Trimoline	12g	\$0.06	2.8%
Cream	140g	\$0.7	30.9%
Butter	60g	\$1.05	46.3%
<b>Total Cost</b>	<b>Single Portion</b>	<b>Whole Recipe</b>	
	\$0.07	\$2.27	

1. Boil Cream and trimoline and pour into Pâtissier Chocolate Artisan Dark 64% Concentrate.
2. When cool down to 40c, use hand blender to blend in butter (room temperature) until a smooth texture.

### Nutrition Facts

Serving Size 20.0g	
Servings Per Container 80	
Amount Per Serving	
<b>Calories 90</b>	<b>Calories From Fat 50</b>
% Daily Value	
<b>Total Fat 6g</b>	<b>9%</b>
Saturated Fat 3.5g	<b>16%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1.5g	
<b>Cholesterol 40mg</b>	<b>14%</b>
<b>Sodium 100mg</b>	<b>4%</b>
<b>Total Carbohydrate 9g</b>	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein 1g</b>	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

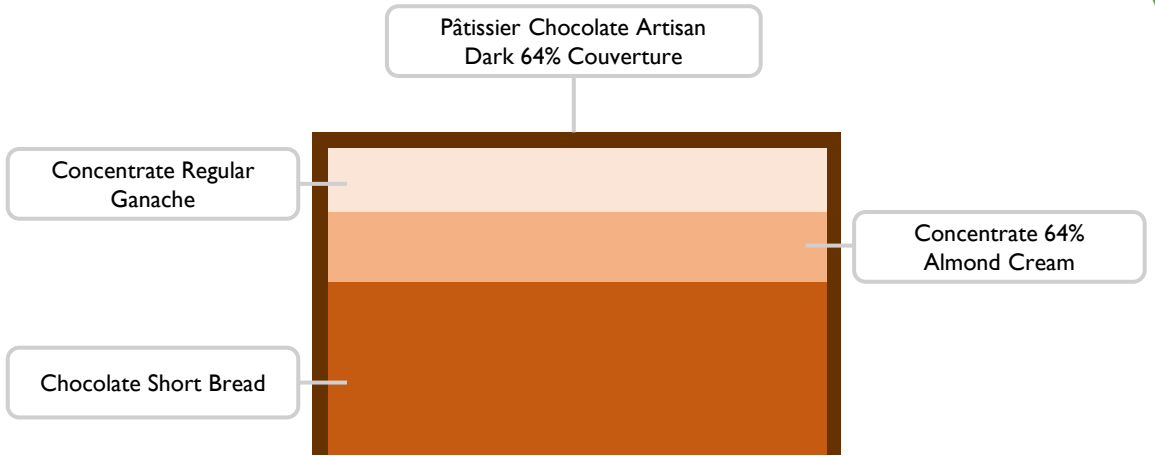
### Nutrition Facts

Serving Size 10.0g	
Servings Per Container about 33	
Amount Per Serving	
<b>Calories 50</b>	<b>Calories From Fat 35</b>
% Daily Value	
<b>Total Fat 4.5g</b>	<b>7%</b>
Saturated Fat 2.5g	<b>12%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
<b>Cholesterol 10mg</b>	<b>3%</b>
<b>Sodium 15mg</b>	<b>1%</b>
<b>Total Carbohydrate 2g</b>	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein 0g</b>	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

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