



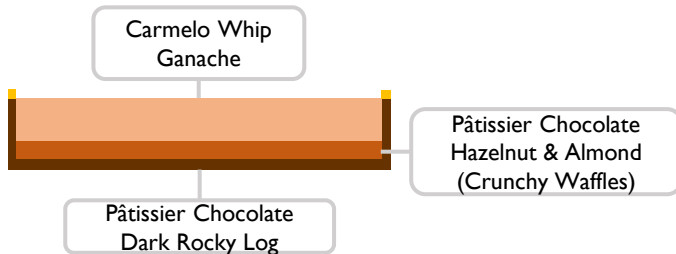
## CARMELO LOG

### CARMELO WHIP GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream (1)	107g	\$0.54	9.7%
Glucose Syrup	12g	\$0.07	1.3%
Trimoline	12g	\$0.07	1.2%
Pâtissier Chocolate Artisan Carmelo 40% Chocolatier	244g	\$3.55	63.8%
Cream (2)	244g	\$1.22	22%
Masse Gelatine	12g	\$0.11	2%
<b>Total Cost</b>	<b>Single Portion</b>	<b>Whole Recipe</b>	
	\$0.56	\$5.56	

1. Boil Cream (1) , glucose syrup , trimoline and
2. Pour into Pâtissier Chocolate Artisan Carmelo 40% Chocolatier and masse gelatine.
3. Slowly add in cream (2) with hand blender, blend well.
4. Keep in chiller for overnight and ready to whip.

Nutrition Facts	
Serving Size	63.5g
Servings Per Container	10
Amount Per Serving	
<b>Calories</b>	270 Calories From Fat 210
	% Daily Value
<b>Total Fat</b>	23g 35%
Saturated Fat	13g 67%
Trans Fat	0g
Polyunsaturated Fat	1g
Monounsaturated Fat	7g
<b>Cholesterol</b>	55mg 18%
<b>Sodium</b>	30mg 1%
<b>Total Carbohydrate</b>	15g 5%
Dietary Fiber	1g 3%
<b>Protein</b>	3g
Vitamin A	10%
Vitamin C	0%
Calcium	6%
Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.	



All stated prices are indicative.