



## DOMINICAN 65%

### WHIP GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	1960g	\$9.79	73.9%
Pâtissier Chocolate Artisan Single Origin Dark 65% Couverture	328g	\$2.46	18.5%
Masse Gelatine	115g	\$1.00	7.5%
<b>Total Cost</b>	<b>Single Portion</b>	<b>Whole Recipe</b>	
	\$0.17	\$13.25	

1. Boil cream and pour over to Pâtissier Chocolate Artisan Single Origin Dominican Republic 65% Dark Couverture and masse gelatine. Use hand blender to blend well.
2. Keep overnight and ready to whip

### Nutrition Facts

Serving Size 30.0g	
Servings Per Container 80	
Amount Per Serving	
<b>Calories</b> 110	Calories From Fat 100
% Daily Value	
<b>Total Fat</b> 11g	17%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
<b>Cholesterol</b> 35mg	11%
<b>Sodium</b> 45mg	2%
<b>Total Carbohydrate</b> 3g	1%
Dietary Fiber 0g	0%
<b>Protein</b> 1g	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

### CHOCOLATE CREMEUX

Ingredients	Quantity	Cost (SGD)	% of Total
Masse Gelatine	17g	\$0.15	2.7%
Cream	500g	\$2.5	44.5%
Milk	68g	\$0.17	3.1%
Egg Yolks	68g	\$0.21	3.7%
Pâtissier Chocolate Artisan Single Origin Dominican Republic Dark 65% Couverture	344g	\$2.59	46.1%
<b>Total Cost</b>	<b>Single Portion</b>	<b>Whole Recipe</b>	
	\$0.06	\$5.62	

1. Make a cream anglaise with milk, cream & egg yolks to 80c.
2. Pour over to chocolate and hand blend well.
3. Chilled 4 hours before peddle and whip until creamy.

### Nutrition Facts

Serving Size 10.0g	
Servings Per Container 100	
Amount Per Serving	
<b>Calories</b> 40	Calories From Fat 35
% Daily Value	
<b>Total Fat</b> 3.5g	5%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
<b>Cholesterol</b> 15mg	5%
<b>Sodium</b> 30mg	1%
<b>Total Carbohydrate</b> 2g	1%
Dietary Fiber 0g	0%
<b>Protein</b> 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



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### CHOCOLATE JOCONDE

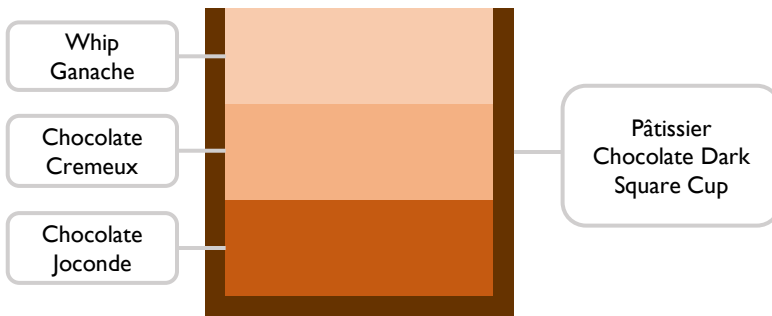
Ingredients	Quantity	Cost (SGD)	% of Total
Icing Sugar	250g	\$0.75	10.9%
Almond Flour	200g	\$3.12	45.4%
Egg	300g	\$1.36	19.8%
Pâtissier Chocolate Artisan Cocoa Powder 22/24	50g	\$0.75	10.9%
All Purpose Flour	40g	\$0.07	1%
Butter	40g	\$0.7	10.2%
Egg Whites	60g	\$0.13	1.9%
Salt	Pinch	\$0	0%

Total Cost	Single Portion	Whole Recipe
	\$0.69	\$6.88

### Nutrition Facts

Serving Size 94.0g	
Servings Per Container 10	
Amount Per Serving	
<b>Calories</b> 300	Calories From Fat 100
% Daily Value	
<b>Total Fat</b> 11g	<b>17%</b>
<b>Saturated Fat</b> 4g	<b>20%</b>
<b>Trans Fat</b> 0g	
<b>Polyunsaturated Fat</b> .5g	
<b>Monounsaturated Fat</b> 2.5g	
<b>Cholesterol</b> 135mg	<b>45%</b>
<b>Sodium</b> 85mg	<b>3%</b>
<b>Total Carbohydrate</b> 37g	<b>12%</b>
<b>Dietary Fiber</b> 2g	<b>6%</b>
<b>Protein</b> 14g	
<b>Vitamin A</b> 6%	<b>Vitamin C</b> 0%
<b>Calcium</b> 10%	<b>Iron</b> 20%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Whip Egg, icing sugar and almond flour until fluffy.
2. Fold in sifted Pâtissier Chocolate Artisan Cocoa Powder 22/24 & flour, fold in melted butter.
3. Make a meringue with salt and fold in mixture.
4. Bake at 160c for 12-14min



All stated prices are indicative.