



Amande Candied

Amande Crunch

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Sol White 36% Chocolatier	126g	\$1.50	22.6%
Pâtissier Chocolate Artisan Cocoa Butter	30g	\$0.63	9.5%
Pâtissier Chocolate Artisan 60% Almond Praline	390g	\$3.69	55.7%
Almond Nibs	60g	\$0.81	12.2%

Total Cost	Single Portion \$0.63	Whole Recipe \$6.63
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Nutrition Facts	
Serving Size 60.6g	
Servings Per Container 10	
Amount Per Serving	
Calories 240 Calories From Fat 140	
% Daily Value	
Total Fat 15g	23%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt Pâtissier Chocolate Artisan Sol White 36% Chocolatier and Cocoa Butter before adding in Pâtissier Chocolate Artisan 60% Almond Praline.
2. Heat up the mixture to 45°C and add in pre-baked almond nibs. Temper to 30°C and pour into desired ring.

All stated prices are indicative.



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Citron Praline

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Sol White 36% Chocolatier	150g	\$1.78	29.3%
Pâtissier Chocolate Artisan White 32% Couverture	75g	\$0.62	10.2%
Pâtissier Chocolate Artisan Cocoa Butter	40g	\$0.84	13.8%
Pâtissier Chocolate Artisan 60% Almond Praline	300g	\$2.84	46.7%
Lemon Essence (Oil Base)	20 Drops		

Total Cost	Single Portion	Whole Recipe
	\$0.61	\$6.08

Nutrition Facts	
Serving Size	56.5g
Servings Per Container	10
Amount Per Serving	
Calories	240
Calories From Fat	140
	% Daily Value
Total Fat	16g 24%
Saturated Fat	5g 26%
Trans Fat	0g
Cholesterol	0mg 0%
Sodium	5mg 0%
Total Carbohydrate	22g 7%
Dietary Fiber	0g 0%
Protein	0g
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	0%
* Percent Daily Values are based on a 2000 calorie diet.	

- Melt Pâtissier Chocolate Artisan Sol White 36% Chocolatier , White 32% Couverture, Cocoa Butter, lemon essence and 60% Almond Praline.
- Heat up the mixture to 45°C and temper to 30°C and pour on top of Amande Crunch.

All stated prices are indicative.



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Decorations

1. Temper Pâtissier Chocolate Artisan Sol White 36% Chocolatier and spread on top of AMANDE CANDIED to desired transfer sheet.
2. Put in chiller and crystalize for 20 minutes and peel out, cut into desired cube size.



All stated prices are indicative.