



LEMON CHOCOLATE CUP

LEMON CREMEUX

Ingredients	Quantity	Cost (SGD)	% of Total
Masse Gelatine	27g	\$0.24	4.6%
Cream	315g	\$1.57	30.5%
Pâtissier Chocolate Artisan Milk 34.6% Couverture	110g	\$0.77	15%
Butter	82g	\$1.44	28%
Egg Yolks	127g	\$0.38	7.4%
Pâtissier Chocolate Lemon Filling	100g	\$0.75	14.5%
Total Cost	Single Portion \$0.52	Whole Recipe \$5.16	

Nutrition Facts	
Serving Size	76.2g
Servings Per Container	10
Amount Per Serving	
Calories	310
Calories From Fat	240
% Daily Value	
Total Fat	27g 42%
Saturated Fat	15g 77%
Trans Fat	0g
Polyunsaturated Fat	1.5g
Monounsaturated Fat	9g
Cholesterol	225mg 75%
Sodium	95mg 4%
Total Carbohydrate	13g 4%
Dietary Fiber	0g 0%
Protein	4g
Vitamin A	20%
Vitamin C	0%
Calcium	6%
Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Make a Cream Anglaise with cream and egg yolks to 82c.
2. Pour over to Pâtissier Chocolate Artisan Milk 34.6% Couverture, add in Pâtissier Chocolate Lemon filling.
3. When cool down to 40c, add in butter (room temperature) blend with hand blender until smooth texture.

61% CHOCOLATE MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	120g	\$0.3	8.6%
Pâtissier Chocolate Artisan Dark 61% Couverture	211g	\$0.98	28.2%
Cream	414g	\$2.07	59.4%
Masse Gelatine	15g	\$0.13	3.8%
Total Cost	Single Portion \$0.35	Whole Recipe \$3.48	

Nutrition Facts	
Serving Size	76.0g
Servings Per Container	10
Amount Per Serving	
Calories	250
Calories From Fat	210
% Daily Value	
Total Fat	23g 35%
Saturated Fat	14g 69%
Trans Fat	0g
Polyunsaturated Fat	1g
Monounsaturated Fat	7g
Cholesterol	65mg 22%
Sodium	30mg 1%
Total Carbohydrate	11g 4%
Dietary Fiber	1g 5%
Protein	2g
Vitamin A	15%
Vitamin C	0%
Calcium	6%
Iron	6%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil milk and pour into Pâtissier Chocolate Artisan Dark 61% Couverture and masse gelatine.
2. Whip the cream and fold in.

All stated prices are indicative.



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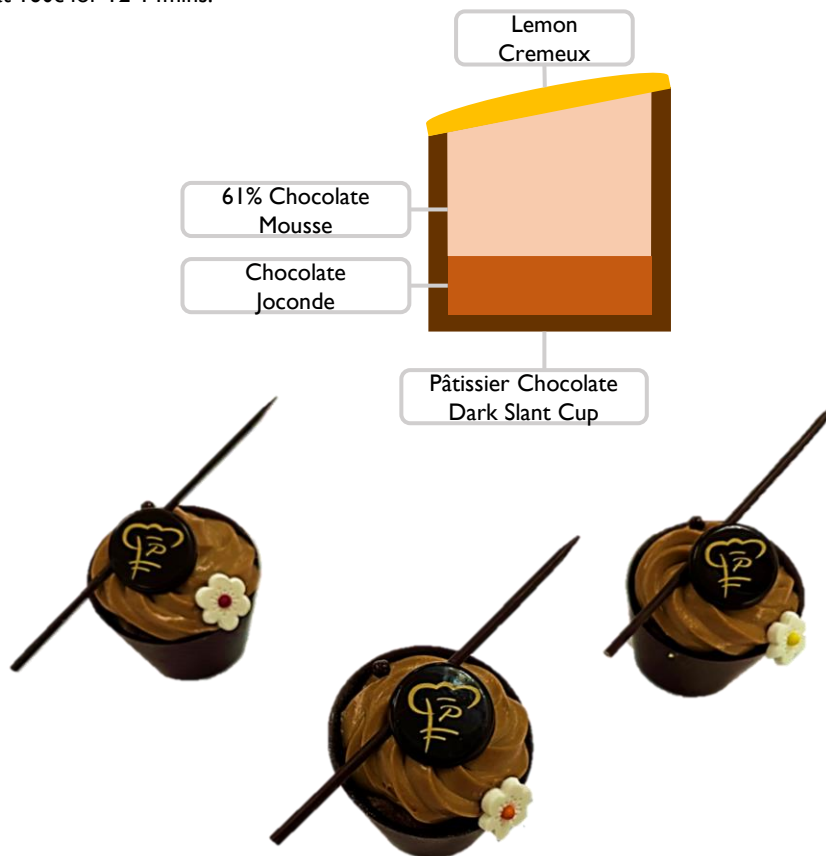
CHOCOLATE JOCONDE

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 \$0.69	Whole Recipe \$6.88	

Nutrition Facts

Serving Size 94.0g	
Servings Per Container 10	
Amount Per Serving	
Calories 300	Calories From Fat 100
% Daily Value	
Total Fat 11g	17%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat .5g	
Monounsaturated Fat 2.5g	
Cholesterol 135mg	45%
Sodium 85mg	3%
Total Carbohydrate 37g	12%
Dietary Fiber 2g	6%
Protein 14g	
Vitamin A 6%	Vitamin C 0%
Calcium 10%	Iron 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 12-14mins.



All stated prices are indicative.