



Sundae Coco

Coconut Panna Cotta

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	40g	\$0.20	17.3%
Coconut Milk	40g	\$0.17	14.9%
Gelatin Masse	15g	\$0.15	13.2%
Trimoline	15g	\$0.08	6.8%
Vanilla Extract	3g	\$0.56	47.9%

Total Cost	Single Portion	Whole Recipe
	\$0.06	\$1.16

1. Bring cream, coconut milk and trimoline to boiling stage.
2. Add in gelatin masse and vanilla extract.
3. Let it cool down until 60°C.
4. Pour into Pâtissier Chocolate Artisan Truffle Shells.

Peru Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	130g	\$0.65	23.4%
Glucose	17g	\$0.10	3.5%
Trimoline	5g	\$0.03	0.9%
Pâtissier Chocolate Artisan Single Origin Peru Dark 70%	128g	\$1.92	69%
Butter	5g	\$0.09	3.1%

Total Cost	Single Portion	Whole Recipe
	\$0.13	\$2.79

1. Bring cream, glucose and trimoline to boiling stage.
2. Blend Pâtissier Chocolate Artisan Single Origin Peru Dark 70% using hand blender until smooth.
3. Cool down to 60°C then add in butter.

Nutrition Facts

Serving Size 5.7g
Servings Per Container 20

Amount Per Serving

Calories 15 **Calories From Fat 10**

% Daily Value

Total Fat 1g **2%**

Saturated Fat 1g **4%**

Trans Fat 0g

Cholesterol 5mg **1%**

Sodium 0mg **0%**

Total Carbohydrate 1g **0%**

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.

Nutrition Facts

Serving Size 14.3g
Servings Per Container 20

Amount Per Serving

Calories 70 **Calories From Fat 45**

% Daily Value

Total Fat 5g **8%**

Saturated Fat 3.5g **16%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 0mg **0%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **0%**

Protein 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.



Sundae Coco

Chocolate Madeleine Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Butter	150g	\$2.63	48.9%
Sugar	100g	\$0.42	7.7%
Brown Sugar	30g	\$0.13	2.3%
Eggs	160g	\$0.72	13.5%
Cake Flour	125g	\$0.41	7.7%
Baking Powder	5g	\$0.05	0.9%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	68g	\$1.02	19%

Total Cost	Single Portion \$0.27	Whole Recipe \$5.37
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1. Cream the butter with sugar, add brown sugar then the eggs.
2. Mix in sifted flour, baking powder and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.
3. Bake at 180°C for around 12 minutes

Nutrition Facts

Serving Size 0

Servings Per Container 20

Amount Per Serving

Calories 130 **Calories From Fat** 70

% Daily Value

Total Fat 8g **12%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 50mg **17%**

Sodium 95mg **4%**

Total Carbohydrate 13g **4%**

Dietary Fiber 1g **4%**

Protein 2g

Vitamin A 6% Vitamin C 0%

Calcium 4% Iron 10%

* Percent Daily Values are based on a 2000 calorie diet.

All stated prices are indicative.



Sundae Coco

Coconut Praline Cream

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	240g	\$1.20	19.9%
Milk	40g	\$0.10	1.7%
Gelatin	9g	\$0.09	1.5%
Pâtissier Chocolate Artisan Coconut Praline	160g	\$4.53	75.2%
Pâtissier Chocolate Artisan Dak 61% Couverture	15g	\$0.11	1.7%

Total Cost	Single Portion \$0.30	Whole Recipe \$6.03
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Nutrition Facts

Serving Size 23.2g
Servings Per Container 20

Amount Per Serving

Calories 240 **Calories From Fat** 70

% Daily Value

Total Fat 8g **13%**

Saturated Fat 4.5g **22%**

Trans Fat 0g

Cholesterol 15mg **6%**

Sodium 10mg **0%**

Total Carbohydrate 5g **2%**

Dietary Fiber 1g **2%**

Protein 1g

Vitamin A 4% Vitamin C 0%

Calcium 2% Iron 0%

* Percent Daily Values are based on a 2000 calorie diet.

1. Boil cream and milk then pour over to Pâtissier Chocolate Artisan Dak 61% Couverture, Pâtissier Chocolate Artisan Coconut Praline and gelatin.
2. Blend the mixture until smooth using hand blender.
3. Rest overnight and it will be ready to be whip the next day.

All stated prices are indicative.



Sundae Coco

Soft Caramel Insert

Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	60g	\$0.25	6.5%
Glucose	70 g	\$0.40	10.5%
Cream	156g	\$0.78	20.4%
Unsalted Butter	101g	\$1.77	46.2%
Pâtissier Chocolate Artisan Milk 40% Couverture	36g	\$0.52	13.6%
Milk	44g	\$0.11	2.9%

Total Cost	Single Portion \$0.19	Whole Recipe \$3.71

1. Make a ganache using Pâtissier Chocolate Artisan Milk 40% Couverture and milk.
2. Boil cream and set aside.
3. Cook sugar and glucose until 115°C.
4. Add in cream slowly once caramel done.
5. Pass through an immersion blender.
6. Pour into a container. Allow to cool down to room temperature.

Nutrition Facts

Serving Size 23.4g
Servings Per Container 20

Amount Per Serving

Calories 100 **Calories From Fat** 70

% Daily Value

Total Fat 8g **12%**

Saturated Fat 5g **24%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 45mg **2%**

Total Carbohydrate 7g **2%**

Dietary Fiber 0g **0%**

Protein 0g

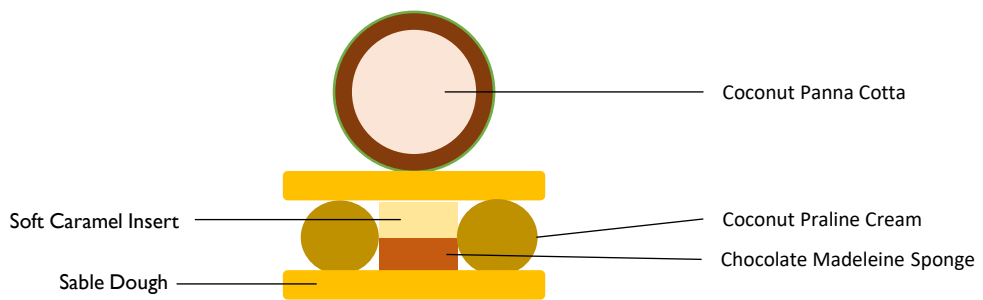
Vitamin A 6% Vitamin C 0%

Calcium 2% Iron 0%

* Percent Daily Values are based on a 2000 calorie diet.

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