



## Verbena Chocolate Cream

### Moist Flourless Chocolate Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	200g	\$0.44	10.4%
Sugar	50g	\$0.21	4.9%
Cream Of Tatar	2g	\$0.05	1.1%
Egg Yolks	80g	\$0.24	5.7%
Unsalted Butter	90g	\$1.57	37.2%
Pâtissier Chocolate Artisan Dark 61% Couverture	185g	\$1.72	40.7%

Total Cost	Single Portion \$0.28	Whole Recipe \$4.23

1. Melt butter and dark chocolate and set aside.
2. Whip the egg whites with sugar and cream of tatar to a stiff meringue.
3. Slowly add in egg yolks and follow by melted chocolate mixture.
4. Bake at 180°C for around 8-10 minutes

### Nutrition Facts

Serving Size 40.5g

Servings Per Container 15

Amount Per Serving

**Calories** 140 **Calories From Fat** 100

% Daily Value

**Total Fat** 11g **16%**

Saturated Fat 6g **29%**

Trans Fat 0g

**Cholesterol** 85mg **28%**

**Sodium** 75mg **3%**

**Total Carbohydrate** 9g **3%**

Dietary Fiber 1g **3%**

**Protein** 3g

Vitamin A 8% Vitamin C 0%

Calcium 2% Iron 4%

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

All stated prices are indicative.



## Verbena Chocolate Cream

### Verbena Cremeux

Ingredients	Quantity	Cost (SGD)	% of Total
Masse Gelatine	10g	\$0.09	1.7%
Cream	290g	\$1.45	28.4%
Milk	40g	\$0.10	2%
Egg Yolks	40g	\$0.12	2.3%
Pâtissier Chocolate Artisan Dark 61%	150g	\$1.40	27.3%
Pâtissier Chocolate Artisan Milk 40%	50g	\$0.72	14.1%
Verbena Leaf	5g	\$1.24	24.3%

Total Cost	Single Portion \$0.34	Whole Recipe \$5.11
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1. Boil cream and milk together and infuse verbena leaf for 10 minutes.
2. After infuse, continue to boil to make a cream anglaise to 80°C.
3. Sift out the verbena leaf, pour into dark and milk chocolate and emulsify with hand blender.
4. Rest in chiller for overnight and ready to whip.

### Nutrition Facts

Serving Size 39g	
Servings Per Container 15	
Amount Per Serving	
<b>Calories</b> 150	Calories From Fat 120
% Daily Value	
<b>Total Fat</b> 13g	<b>19%</b>
Saturated Fat 7g	<b>37%</b>
Trans Fat 0g	
<b>Cholesterol</b> 65mg	<b>22%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 7g	<b>2%</b>
Dietary Fiber 1g	<b>2%</b>
<b>Protein</b> 2g	
Vitamin A 8%	Vitamin C 0%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



## Verbena Chocolate Cream

### Scarlet Spray

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan White 32% Couverture	200g	\$2.40	44.9%
Pâtissier Chocolate Artisan Cocoa Butter	100g	\$2.10	39.3%
Red Color Powder	As Desired		15.8%

Total Cost	Single Portion	Whole Recipe
	\$0.36	\$5.35

### Nutrition Facts

Serving Size 20.1g	
Servings Per Container 15	
Amount Per Serving	
<b>Calories</b> 140	Calories From Fat 110
% Daily Value	
<b>Total Fat</b> 12g	<b>18%</b>
Saturated Fat 7g	<b>36%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>1%</b>
<b>Sodium</b> 5mg	<b>0%</b>
<b>Total Carbohydrate</b> 7g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 0%

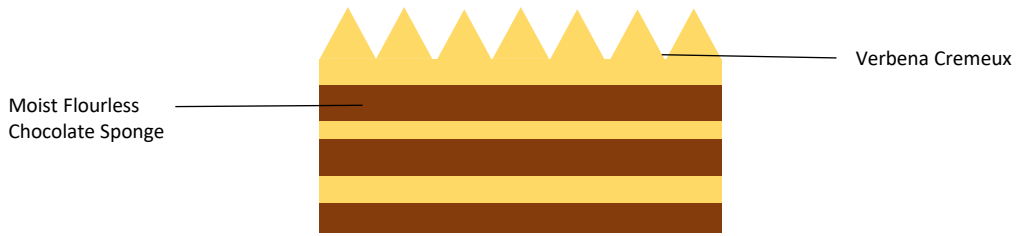
\* Percent Daily Values are based on a 2000 calorie diet.

- Melt white chocolate and cocoa butter in red coloring , hand blend and ready to spray.

All stated prices are indicative.



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