



Concentrate Roll

CREMEUX CONCENTRATE 64%

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	700g	\$3.50	76.9%
Milk	70g	\$0.18	3.8%
Masse Gelatine	18g	\$0.16	3.4%
Pâtissier Chocolate Artisan Dark 64% Concentrate	190g	\$0.72	15.8%
Total Cost		\$0.46	Single Portion \$0.46
			Whole Recipe \$4.55

1. Boil Cream and Milk together.
2. Pour into Mass Gelatine and Pâtissier Chocolate Artisan Dark 64% Concentrate.
3. Put in a desired mould and freeze it.

Nutritional Facts	
Serving Size	97.8g
Servings per Container	10
Amount per serving	
Calories	350 from Fat 300
% Daily Values*	
Total Fat 33g	50%
Saturated Fat 19g	96%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 9g	
Cholesterol 95mg	32%
Sodium 30mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	6%
Protein 4g	
Vitamin A 20%	Vitamin C 0%
Calcium 8%	Iron 10%
* Percent Daily Values are based on a 2000 calorie diet.	

CHOCOLATE SWISS ROLL SPONGE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	240g	\$0.72	18.9%
Sugar (1)	37.5g	\$0.16	4.1%
Trimoline	12.5g	\$0.07	1.7%
Egg Whites	320g	\$0.70	18.5%
Sugar (2)	160g	\$0.66	17.5%
Lemon Juice	4g	\$0.03	0.7%
Butter	30g	\$0.52	13.8%
Milk	70g	\$0.18	4.6%
All Purpose Flour	100g	\$0.17	4.4%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	40g	\$0.60	15.8%
Total Cost		\$0.38	Single Portion \$0.38
			Whole Recipe \$3.80

1. Make a meringue with Egg Whites, Sugar (2) & Lemon Juice.
2. Mix Egg Yolks, Sugar (1) & Trimoline, slowly fold into meringue follow by Pâtissier Chocolate Artisan 22-24% Cocoa Powder and Flour.
3. Fold in Milk & Butter (melted).
4. Bake at 160°C for around 10-12 minutes.

Nutritional Facts	
Serving Size	101.4g
Servings per Container	10
Amount per serving	
Calories	260 from Fat 100
% Daily Values*	
Total Fat 11g	17%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4g	
Cholesterol 315mg	105%
Sodium 90mg	4%
Total Carbohydrate 31g	10%
Dietary Fiber 1g	6%
Protein 9g	
Vitamin A 10%	Vitamin C 0%
Calcium 6%	Iron 15%
* Percent Daily Values are based on a 2000 calorie diet.	

CONCENTRATE CHOCOLATE WHIP

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	430g	\$2.14	89%
Pâtissier Chocolate Dark 64% Concentrate	70g	\$0.26	11%
Total Cost		\$0.24	Single Portion \$0.24
			Whole Recipe \$2.40

1. Boil Cream and pour into Pâtissier Chocolate Dark 64% Concentrate.
2. Use hand blender to emulsify and rest overnight.
3. Ready to whip next day (do not over whip).

Nutritional Facts	
Serving Size	49.8g
Servings per Container	10
Amount per serving	
Calories	190 from Fat 160
% Daily Values*	
Total Fat 18g	28%
Saturated Fat 11g	55%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 5g	
Cholesterol 60mg	20%
Sodium 15mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	2%
Protein 2g	
Vitamin A 15%	Vitamin C 0%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.

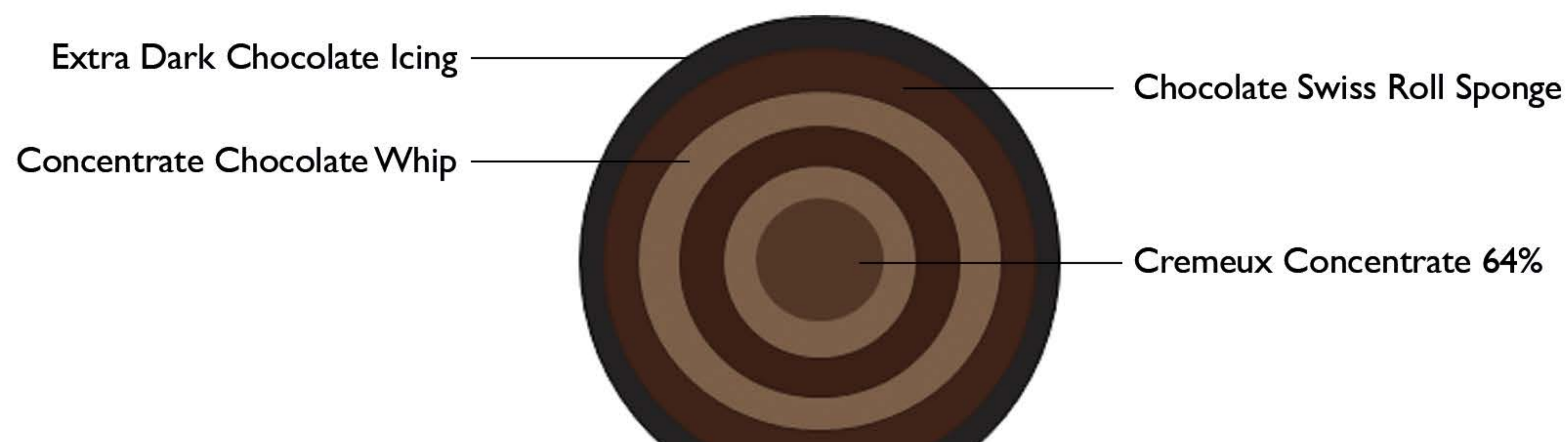


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EXTRA DARK CHOCOLATE ICING (GLAÇAGE)

Ingredients	Quantity
Pâtissier Chocolate Extra	400g
Dark Chocolate Icing	
Water	10g

1. Prepare and slightly melt Pâtissier Chocolate Extra Dark Chocolate Icing.
2. Add in 10 % of total amount (40g) of water in the glaze.
3. Heat up the glaze until 28°C. (Please note to not heat over 28°C.)
4. Ready to glaze over the cake.



All stated prices are indicative.