



ADORATION

CAKE BATTER WITH PÂTISSIER CHOCOLATE ARTISAN MILK HAZELNUT GIANDUJA

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	100g	\$0.30	9.6%
Cream	70g	\$0.49	15.7%
Sugar	120g	\$0.50	15.9%
All Purpose Flour	106g	\$0.18	5.7%
Butter (Melted)	60g	\$0.90	28.8%
Pâtissier Chocolate Artisan	50g	\$0.76	24.3%
Milk Hazelnut Gianduja			
	Total Cost	Single Portion	Whole Recipe
		\$0.52	\$3.13

- Mix Egg Yolks and Sugar with rubber spatula.
- Add in Cream, sifted Flour, followed by melted Butter to form a homogenous batter.
- Add in pre-cut Pâtissier Chocolate Artisan Milk Hazelnut Gianduja.
- Pipe in heart shaped moulds and bake at 180°C for 8 minutes. Turn to 150°C afterwards and continue baking for another 20 minutes or more.

RASPBERRY COULIS

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	100g	\$1.25	82.4%
Sugar	15g	\$0.06	4.1%
Pectin NH	3g	\$0.20	13.5%
	Total Cost	Single Portion	Whole Recipe
		\$0.15	\$1.52

- Mix Sugar and Pectin NH together (to prevent lumpiness while cooking).
- Boil Raspberry Puree and add in Sugar with Pectin NH.
- Pour into heart shaped silicone moulds and freeze it.

PÂTISSIER CHOCOLATE NEUTRAL GLAZE

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate	250g	\$1.40	100%
Neutral Glaze			
Water	75g		
	Total Cost	Single Portion	Whole Recipe
		\$0.09	\$1.40

- Boil Pâtissier Chocolate Neutral Glaze and Water together in a pot and it will be ready to glaze.

Nutritional Facts

Serving Size	84.3g	
Servings per Container	6	
Amount per serving		
Calories	360 from Fat 190	
	% Daily Values*	
Total Fat 21g	32%	
Saturated Fat 10g	52%	
Trans Fat 0g		
Polyunsaturated Fat 1.5g		
Monounsaturated Fat 7g		
Cholesterol 250mg	84%	
Sodium 95mg	4%	
Total Carbohydrate 39g	13%	
Dietary Fiber 1g	3%	
Protein 6g		
Vitamin A 15%	Vitamin C	0%
Calcium 6%	Iron	10%

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

Nutritional Facts

Serving Size	11.8g	
Servings per Container	10	
Amount per serving		
Calories	15 from Fat 0	
	% Daily Values*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 0g		
Cholesterol 0mg	0%	
Sodium 15mg	1%	
Total Carbohydrate 2g	1%	
Dietary Fiber 1g	2%	
Protein 0g		
Vitamin A 0%	Vitamin C	0%
Calcium 0%	Iron	0%

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

Nutritional Facts

Serving Size	21.7g	
Servings per Container	15	
Amount per serving		
Calories	45 from Fat 0	
	% Daily Values*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 0g		
Cholesterol 0mg	0%	
Sodium 0mg	0%	
Total Carbohydrate 11g	4%	
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.

All stated prices are indicative.



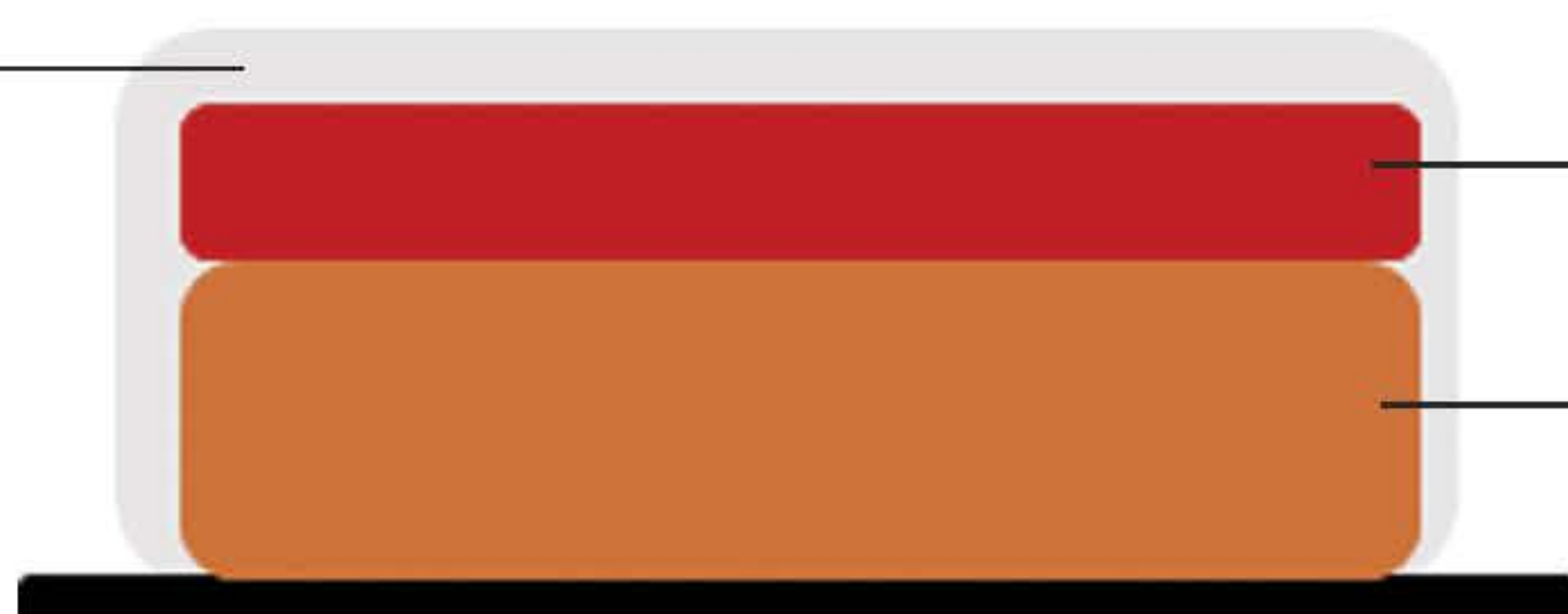
ADORATION

DECORATIONS

Ingredients	Quantity
Pâtissier Chocolate	As Desired
Gourmand Red Coloured Compound	

1. Standby two pieces of chocolate plastic sheets and melt Pâtissier Chocolate Gourmand Red Coloured Compound onto the plastic sheet and use a rolling pin to flatten it.
2. Use a heart shape cutter to make the shape and put in chocolate chiller or chiller for 20 minutes.
3. Add Pâtissier Chocolate Artisan White Chocolate Pearl as a finishing touch.

Pâtissier Chocolate Neutral Glaze



Raspberry Coulis

Cake Batter



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