



Rocks

Double Chocolate Cake

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	95g	\$1.66	42.1%
Sugar	70g	\$0.29	7.4%
Eggs	90g	\$0.41	10.3%
Egg Yolks	33g	\$0.10	2.5%
T55 Flour	100g	\$0.17	4.3%
Baking Powder	3g	\$0.03	0.7%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	20g	\$0.30	7.6%
Cream	25g	\$0.13	3.2%
Pâtissier Chocolate Artisan Dark 74% Couverture	30g	\$0.40	10%
Salt	1g	\$0.00	0%
Pâtissier Chocolate Artisan Dark 44% Chocolate Chips (8,800)	50g	\$0.47	11.9%

Total Cost	Single Portion \$0.20	Whole Recipe \$3.95
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Nutrition Facts			
Serving Size 25.9g			
Servings Per Container 20			
Amount Per Serving			
Calories 110		Calories From Fat 60	
		% Daily Value	
Total Fat	7g		11%
Saturated Fat	4g		20%
Trans Fat	0g		
Cholesterol	50mg		17%
Sodium	80mg		3%
Total Carbohydrate	10g		3%
Dietary Fiber	1g		3%
Protein	2g		
Vitamin A	6%	Vitamin C	0%
Calcium	2%	Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.			

1. Paddle butter with sugar followed by sifted Pâtissier Chocolate Artisan 22-24% Cocoa Powder, T55 flour, salt and baking powder before adding in eggs and egg yolks.
2. Melt Pâtissier Chocolate Artisan Dark 74% Couverture and cream together and add into the batter followed by eggs and Pâtissier Chocolate Artisan Dark 44% Chocolate Chips.
3. Bake at 160°C for around 10-15minutes.

All stated prices are indicative.



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Cocoa Crumbles

Ingredients	Quantity	Cost (SGD)	% of Total
T55 Flour	160g	\$0.27	2.1%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	60g	\$0.90	6.9%
Sugar	200g	\$0.83	6.3%
Almond Powder	200g	\$7.60	58%
Unsalted Butter	200g	\$3.50	26.7%

Total Cost	Single Portion	Whole Recipe
	\$0.65	\$13.10

Nutrition Facts

Serving Size 0
Servings Per Container 20

Amount Per Serving

Calories 210 Calories From Fat 130

% Daily Value

Total Fat 14g	21%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 85mg	3%
Total Carbohydrate 19g	6%
Dietary Fiber 1g	5%
Protein 3g	

Vitamin A 6%	Vitamin C 0%
Calcium 4%	Iron 8%

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

1. Peddle butter and sugar, slowly add in sifted T55 flour, Pâtissier Chocolate Artisan 22-24% Cocoa Powder and almond powder to form crumbles.
2. Keep in freezer for a while, and sprinkle on top of Double Chocolate Cake and ready to bake.

All stated prices are indicative.



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Crumbles Dipping

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Gourmand Dark Compound	500g	\$2.33	32.9%
Pâtissier Chocolate Artisan Dark 70% Couverture	392g	\$3.52	49.7%
Canola Oil	104g	\$0.49	6.9%
Cocoa Crumbles	80g	\$0.75	10.6%

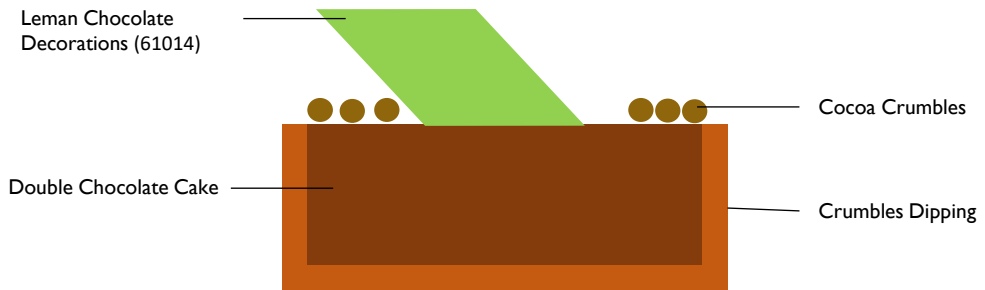
Total Cost	Single Portion	Whole Recipe
	\$0.35	\$7.08

Nutrition Facts	
Serving Size	53.8g
Servings Per Container	20
Amount Per Serving	
Calories	320
Calories From Fat	200
	% Daily Value
Total Fat	22g 34%
Saturated Fat	14g 68%
Trans Fat	0g
Cholesterol	5mg 1%
Sodium	10mg 0%
Total Carbohydrate	27g 9%
Dietary Fiber	2g 9%
Protein	4g
Vitamin A	0%
Vitamin C	2%
Calcium	2%
Iron	10%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt Pâtissier Chocolate Gourmand Dark Compound and Pâtissier Chocolate Artisan Dark 70% Couverture together before adding in canola oil. Use hand blender to blend well and mix in Cocoa Crumbles.
2. Ready for dipping at 30°C.

All stated prices are indicative.

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