

Palet D'or

74% DARK GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Glucose Syrup	130g	\$0.74	4.4%
Cream	550g	\$2.75	16.4%
Butter	45g	\$0.79	4.7%
Alcohol 96%	25g	\$1.82	10.9%
Pâtissier Chocolate Artisan	625g	\$8.25	49.3%
Dark 74% Couverture	, and a		
arl Grey Tea Powder	24g	\$2.38	14.2%
	Total Cost	Single Portion \$0.42	Whole Recipe \$16.72

1. Boil Glucose Syrup and Cream and remove from heat.

2. Add Earl Grey Tea Powder and Alcohol 96%. Let it infuse for 3

- 2. Add Earl Grey lea Powder and Alcohol 96%. Let it infuse for 3 to 5 minutes before straining to get the good juice with tea flavour.

 3. Pour over Pâtissier Chocolate Artisan Dark 74% Couverture and use a hand0mixer to smooth the ganache until shiny.
- 4. At 40°, add the soft Butter to obtain a perfect texture then immediately pour over a plastic frame at 05 mm high and let it set over a night in cool air-conditioned room. This create the perfect crystallisation to obtain a smooth palet.

74% DARK DIP

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan	lkg	\$13.20	88.7%
Dark 74% Couverture Pâtissier Chocolate Artisan Cocoa Butter	80g	\$1.68	11.3%
	Total Cost	Single Portion \$0.37	Whole Recipe \$14.88

I. For the dip for the Palet D'or, process the regular tempering with Pâtissier Chocolate Artisan Cocoa Butter to give better fluidity during the dipping and decorate the gold leaves on top.

Nutritional Facts Serving Size 35g Servings per Container 40				
Amount per ser	ving			
Calorie	es 10	60 from Fat	120	
		% Dail	y Values'	
Total Fat 13	g		20%	
Saturated F	at 8g		40%	
Trans Fat 0	g			
Polyunsatu	rated Fat 0	g		
Monounsat	urated Fat	4g		
Cholesterol 20mg		7%		
Sodium 15mg		1%		
Total Carbohydrate 10g		3%		
Dietary Fibe	er 2g		8%	
Protein 2g				
	6%	Vitamin C	0%	
Vitamin A	070	VILAITIIII	0 /	

Serving Size Servings per C	ontainer 40	27 g
Amount per serving		
Calories	170 from Fat	120
	% Dail	y Values'
Total Fat 13g		20%
Saturated Fat 8g		40%
Trans Fat 0g		
Polyunsaturated	at 0g	
Monounsaturated	Fat 4.5g	
Cholesterol 0mg		0%
Sodium 0mg		0%
Total Carbohydrate 11g		4%
Dietary Fiber 3g		11%
Protein 2g		
Vitamin A 0%	Vitamin C	0%
Calcium 2%	Iron	15%

ASSEMBLY

- I. After a full day of crystallization, cut the 74% Dark Ganache with a round cutting ring.
- 2. Start the dipping using a chocolate fork then apply the gold leaves and immediately add a small plastic sheet on top to create the shiny effect. Make sure you press to get a good flat shape. 3. Leave in a cool room for at least 6 hours before removing the plastic if not the shiny effect will not appear.



All stated prices are indicative.

