



# BROWNIE 72% CHOCOLATIER

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Ingredients	Quantity	Cost (SGD)	% of Total
Eggs	480g	\$1.95	8.1%
Brown Sugar	517g	\$2.17	9.1%
Pâtissier Chocolate Artisan Dark 72% Chocolatier	274g	\$3.7	15.5%
Butter	486g	\$8.51	35.6%
All Purpose Flour	112g	\$0.19	0.8%
Pâtissier Chocolate Artisan Cocoa Powder 22/24	31g	\$0.47	2%
Pecan nuts	361g	\$11.38	36.6%
Pâtissier Chocolate Artisan Chocolate Chips 8,800 Count Size	286g	\$2.69	8.7%

Total Cost	Single Portion \$0.37	Whole Recipe \$31.07

1. Melt Butter and Pâtissier Chocolate Artisan Dark 72% Chocolatier, add in eggs and brown sugar.
2. Fold in sifted flour and Pâtissier Chocolate Artisan Cocoa Powder 22/24.
3. Add in pre-baked pecan and add in Pâtissier Chocolate Artisan Chocolate Chips 8,800 Count Size
4. Bake at 170c for around 20-25mins

## Nutrition Facts

Serving Size 30.0g	
Servings Per Container about 83	
Amount Per Serving	
<b>Calories</b> 150	Calories From Fat 100
% Daily Value	
<b>Total Fat</b> 11g	<b>16%</b>
Saturated Fat 4.5g	23%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 4.5g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 70mg	<b>3%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 1g	3%
<b>Protein</b> 2g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



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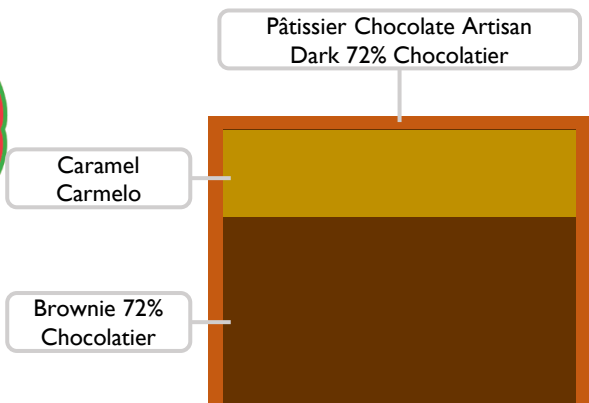
## CARAMEL CARMELO

Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	223g	\$0.93	13.7%
Cream	461g	\$2.31	34%
Glucose Syrup	156g	\$0.89	13.2%
Butter	100g	\$1.76	26%
Sea Salt	1.6g	\$0.01	0.1%
Pâtissier Chocolate Artisan Carmelo 40% Chocolatier	44g	\$0.65	9.6%
Pâtissier Chocolate Artisan Cocoa Butter	11g	\$0.23	3.5%

Nutrition Facts	
Serving Size	10.0g
Servings Per Container	100
Amount Per Serving	
<b>Calories</b>	40
Calories From Fat	25
%	
<b>Total Fat</b>	3g
Saturated Fat	1.5g
Trans Fat	0g
Polyunsaturated Fat	0g
Monounsaturated Fat	1g
<b>Cholesterol</b>	10mg
<b>Sodium</b>	15mg
<b>Total Carbohydrate</b>	4g
Dietary Fiber	0g
<b>Protein</b>	0g
Vitamin A	2%
Vitamin C	0%
Calcium	0%
Iron	0%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion	Whole Recipe
	\$0.07	\$6.78

1. Boil cream , glucose syrup and sea salt and set aside.
2. Make a dry caramel with sugar, slowly add in boiled cream, and cook for few mins.
3. When cool down to 60c add in Pâtissier Chocolate Artisan Carmelo 40% Chocolatier, Pâtissier Chocolate Artisan Cocoa Butter and butter (room temperature) and use hand blender to blend until a smooth texture.



All stated prices are indicative.