



Neon Wave 40% Log

Milk Carmelo 40% Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	190g	\$0.95	7.3%
Milk	190g	\$0.47	3.7%
Egg Yolks	190g	\$0.57	4.4%
Trimoline	105g	\$0.56	4.3%
Pâtissier Chocolate Artisan Milk 40% Carmelo Chocolatier	450g	\$6.53	50.4%
Whipped Cream	750g	\$3.75	28.9%
Masse Gelatine	15g	\$0.13	1%

Total Cost	Single Portion \$0.65	Whole Recipe \$12.96

1. Boil cream, milk, egg yolks, trimoline and masse gelatine
2. Pour into Pâtissier Chocolate Artisan Milk 40% Carmelo Chocolatier.
3. Fold in the whipped cream.

Dark Chocolate Glaze

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Extra Dark Chocolate Icing	300g	\$2.28	100%
Water	30g	0%	0%

Total Cost	Single Portion \$0.23	Whole Recipe \$2.28

1. Slightly warm Pâtissier Chocolate Extra Dark Chocolate Glaze and mix in with the water.
2. Heat until 28 – 30°C and it will be ready to be used.

Nutrition Facts

Serving Size 94.5g	
Servings Per Container 20	
Amount Per Serving	
Calories 350	Calories From Fat 260
% Daily Value	
Total Fat 29g	45%
Saturated Fat 17g	84%
Trans Fat 0g	
Cholesterol 190mg	64%
Sodium 40mg	2%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	3%
Protein 5g	
Vitamin A 20%	Vitamin C 0%
Calcium 10%	Iron 6%
* Percent Daily Values are based on a 2000 calorie diet.	

Nutrition Facts

Serving Size 33g	
Servings Per Container 10	
Amount Per Serving	
Calories 90	Calories From Fat 20
% Daily Value	
Total Fat 2.5g	4%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	5%
Protein 1g	
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.



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Coffee Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	350g	\$0.88	12.7%
Cream	100g	\$0.50	7.2%
Glucose	112g	\$0.64	9.3%
Pâtissier Chocolate Artisan Dark 74% Couverture	353g	\$4.66	67.4%
Coffee Powder	20g	\$0.24	3.5%
Total Cost	Single Portion \$0.69	Whole Recipe \$6.91	

Nutrition Facts

Serving Size 93.5g	
Servings Per Container 10	
Amount Per Serving	
Calories 310	Calories From Fat 190
% Daily Value	
Total Fat 21g	32%
Saturated Fat 13g	63%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 25mg	1%
Total Carbohydrate 26g	9%
Dietary Fiber 4g	16%
Protein 5g	
Vitamin A 4%	Vitamin C 0%
Calcium 8%	Iron 20%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil milk, glucose and cream.
2. Add Cream to Pâtissier Chocolate Artisan Dark 74% Couverture.
3. Pass through the immersion blender until smoothen.
4. Fill into piping bags.

Hazelnut Praline Crunch

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan 50% Hazelnut Praline	606g	\$7.85	72.6%
Salt	Pinch	\$0	0%
Chopped Hazelnuts	50g	\$1.15	10.6%
Pâtissier Chocolate Artisan Dark 74% Couverture	137g	\$1.81	16.7%
Total Cost	Single Portion \$1.08	Whole Recipe \$10.81	

Nutrition Facts

Serving Size 79.3g	
Servings Per Container 10	
Amount Per Serving	
Calories 440	Calories From Fat 230
% Daily Value	
Total Fat 26g	40%
Saturated Fat 6g	28%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 43g	14%
Dietary Fiber 2g	8%
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 10%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt Pâtissier Chocolate Artisan Dark 74% Couverture.
2. Slightly warm Pâtissier Chocolate Artisan 50% Hazelnut Praline.
3. Mix all ingredient together with chopped hazelnuts and salt.
4. Line the crunch using a mould .

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Chocolate 61% Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	107g	\$0.24	12.3%
Sugar	88g	\$0.37	19.1%
Vegetable Oil	50g	\$0.25	13%
Pâtissier Chocolate Artisan Dark 70% Chocolate	17g	\$0.15	8%
All-Purpose Flour	57g	\$0.10	5%
Corn Starch	6g	\$0.01	0.6%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	19g	\$0.28	14.9%
Milk	40g	\$0.10	5.2%
Egg Yolks	71g	\$0.21	11.2%
Eggs	45g	\$0.20	10.7%

Total Cost	Single Portion \$0.19	Whole Recipe \$1.91

Nutrition Facts

Serving Size 94.5g	
Servings Per Container 20	
Amount Per Serving	
Calories 350	Calories From Fat 260
% Daily Value	
Total Fat 29g	45%
Saturated Fat 17g	84%
Trans Fat 0g	
Cholesterol 190mg	64%
Sodium 40mg	2%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	3%
Protein 5g	
Vitamin A 20%	Vitamin C 0%
Calcium 10%	Iron 6%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Heat the oil to 90°C and add in Pâtissier Chocolate Artisan Dark 70% Chocolate. Mix well.
2. Add in dry ingredient mixture and mix well.
3. Add in warm milk to mix well.
4. Cool down until 40°C before adding the egg yolks and egg. Mix well.
5. Whip meringue. (Egg whites and put in freezer for 10-15 minutes before whip up.)
6. Spread on a tray.

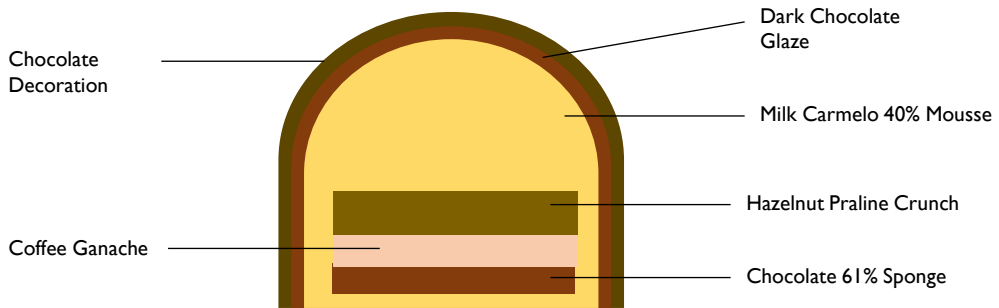
Assembly

1. Fill the silicone mould with Milk Carmelo 40% Mousse.
2. After apply the mousse, follow with the Hazelnut Praline Crunch, Coffee Ganache and the Chocolate Sponge.
3. End up to cover with Milk Carmelo 40% Mousse again.

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