

### Hazelnut Carmelo Roll

#### **CARMELO GLAZE**

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate	290g	\$1.80	33.5%
Gourmand Milk Compound	d		
Pâtissier Chocolate Artisan	137g	\$1.97	36.7%
Milk Carmelo 40%	,		
Chocolatier			
Canola Oil	72g	\$0.34	6.3%
Diced Almonds	100g	\$1.26	23.5%
	Total Cost	Single Portion \$0.18	Whole Recipe \$5.37

- I. Prebake Diced Almonds at 160°C for around 5-10 minutes.
- 2. Melt Pâtissier Chocolate Gourmand Milk Compound and Pâtissier Chocolate Artisan Milk Carmelo 40% Chocolatier and mix.
- 3. Fold in the Canola Oil.
- 4. Lastly, add in Diced Almonds and mix evenly.
- 5. Temper the glaze to 30-32°C and your glaze ready to use.

#### **CARMELO WHIP**

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan	106g	\$1.54	40.9%
Milk Carmelo 40%			
Chocolatier			
Cream (1)	106g	\$0.53	14.1%
Cream (2)	255g	\$1.28	33.9%
Pâtissier Chocolate Artisan	32g	\$0.41	11%
50% Hazelnut Praline Paste		20.04.15	
	Total Cost	Single Portion \$0.38	Whole Recipe \$3.76

- I. Mix Pâtissier Chocolate Artisan Milk Carmelo 40% Chocolatier and Pâtissier Chocolate Artisan 50% Hazelnut Praline Paste.
- 2. Boil Cream (I) and pour into the mixture.
- 3. Add in Cream (2) in cold condition. Mix well.
- 4. Use hand blender to emulsifier and rest overnight.
- 5. Ready to whip the next day.

Serving Size Servings per Co	17.6g ontainer 30
Amount per serving Calories	120 from Fat 80
	% Daily Values
Total Fat 9g	14%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Polyunsaturated Fa	at 0g
Monounsaturated I	Fat 0.5g
Cholesterol 0mg	0%
Sodium 10mg	0%
<b>Total Carbohydrat</b>	<b>e</b> 9g 3%
Dietary Fiber 1g	3%
Protein 1g	
Vitamin A 0%	Vitamin C 0%

Serving Size Servings per Cor	49.9g ntainer 10
Amount per serving	
Calories	200 from Fat 160
	% Daily Values
Total Fat 18g	28%
Saturated Fat 11g	54%
Trans Fat 0g	
Polyunsaturated Fat	: 1g
Monounsaturated Fa	at 6g
Cholesterol 50mg	17%
Sodium 20mg	1%
<b>Total Carbohydrate</b>	8g <b>3</b> %
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 10%	Vitamin C 0%
Calcium 4%	Iron 2%





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#### **CHOCOLATE SWISS ROLL SPONGE**

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	240g	\$0.72	18.9%
Sugar (I)	37.5g	\$0.16	4.1%
Trimoline	12.5g	\$0.07	1.7%
Egg Whites	320g	\$0.70	18.5%
Sugar (2)	160g	\$0.66	17.5%
Lemon Juice	4g	\$0.03	0.7%
Butter	30g	\$0.52	13.8%
Milk	70g	\$0.18	4.6%
All Purpose Flour	100g	\$0.17	4.4%
Pâtissier Chocolate Artisan	40g	\$0.60	15.8%
22-24% Cocoa Powder	Angelogic Control of the Control of		
	Total Cost	Single Portion \$0.38	Whole Recipe \$3.80

- I. Make a meringue with Egg Whites, Sugar (2) & Lemon Juice.
- 2. Mix Egg Yolks, Sugar (1) & Trimoline, slowly fold into meringue follow by Pâtissier Chocolate Artisan 22-24% Cocoa Powder and Flour.
- 3. Fold in Milk & Butter (melted).
- 4. Bake at 160°C for around 10-12 minutes.

#### **HERITAGE GANACHE**

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	87g	\$0.44	13.6%
Trimoline	I Og	\$0.05	1.6%
Pâtissier Chocolate Artisan	43g	\$0.65	20.4%
Heritage Crunchy Praline			
Paste			
Pâtissier Chocolate Artisan	110g	\$1.60	49.7%
Milk Carmelo 40%			
Chocolatier			
Butter	27g	\$0.47	14.7%
	Total Cost	Single Portion \$0.32	Whole Recipe \$3.21

- I. Boil Cream and Trimoline before pouring into Pâtissier Chocolate Artisan Milk Carmelo 40% Chocolatier.
- 2. Slightly melt Pâtissier Chocolate Artisan Heritage Crunchy Praline Paste and add into the mixture.
- 3. Cool down to 35 40°C and mix in Butter.
- 4. Put into a desired mould and freeze it.

### DECORATIONS

I.Decorate with Pâtissier Chocolate Artisan Rod Assortment as desired.

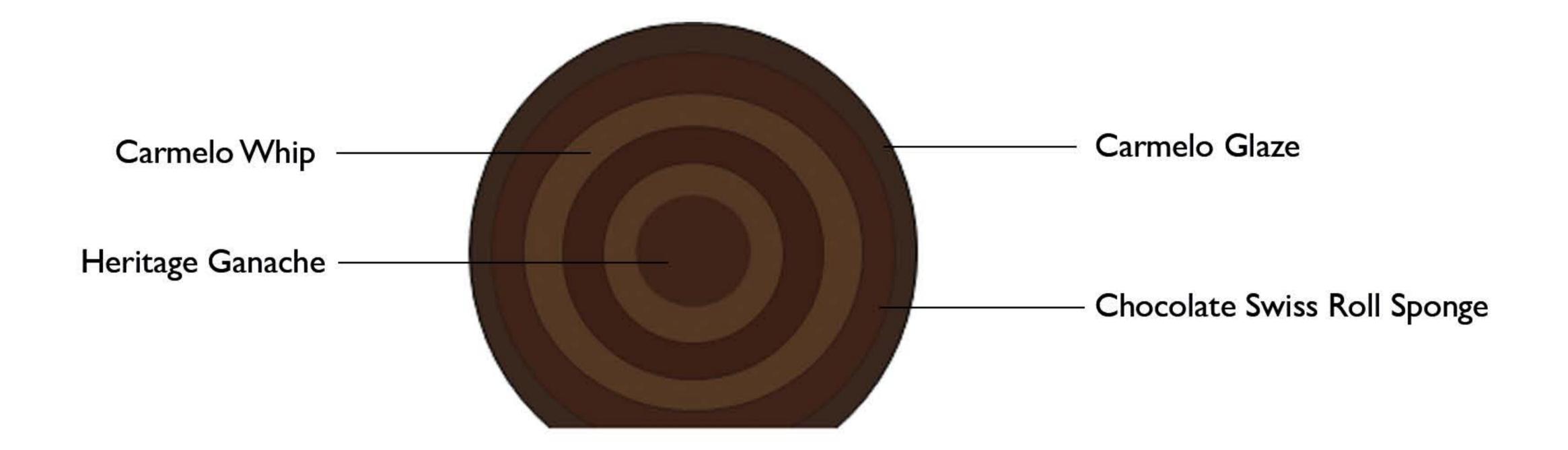
Nutritional Serving Size Servings per Co	101.49
Amount per serving  Calories	260 from Fat 100
	% Daily Values
Total Fat 11g	17%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Polyunsaturated Fa	it 1g
Monounsaturated I	at 4g
Cholesterol 315mg	105%
Sodium 90mg	4%
<b>Total Carbohydrate</b>	: 31g <b>10</b> %
Dietary Fiber 1g	6%
Protein 9g	
Vitamin A 10%	Vitamin C 0%
VICOITIII / 1 10 / 0	

Nutritic Serving Size Servings pe		50 St. 22	<b>3</b> 27.	7g
Amount per servi		140 fron	n Fat 10	)0
4			% Daily Valu	
Total Fat 11g			17	7%
Saturated Fa	t 6g		30	0%
Trans Fat 0g				
Polyunsatura	ted Fa	it 0g		
Monounsatur	ated F	at 4g		
<b>Cholesterol</b> 2	0mg	es.	1	7%
Sodium 35mg	)			1%
Total Carboh	ydrate	9g	;	3%
Dietary Fiber	1g	112	:	2%
Protein 1g				
Vitamin A	4%	Vita	min C (	0%
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All stated prices are indicative.



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