



Chocolate Egg Blossom

HAZELNUT SAUCE

| Ingredients | Quantity | Cost (SGD) | % of Total |
|--|----------|------------------------------|----------------------------|
| Cream (1) | 90g | \$0.45 | 11.2% |
| Gelatine Masse | 9g | \$0.08 | 2% |
| Pâtissier Chocolate Artisan 50% Hazelnut Praline | 230g | \$2.98 | 74.3% |
| Cream (2) | 100g | \$0.50 | 12.5% |
| Total Cost | | Single Portion \$0.13 | Whole Recipe \$4.01 |

1. Boil Cream (1) and pour into Gelatine Masse and Pâtissier Chocolate Artisan 50% Hazelnut Praline.
2. Mix well and pour in Cream (2). Emulsify with hand blender.

| Nutritional Facts | |
|------------------------|-----------------------|
| Serving Size | 14.3g |
| Servings per Container | 30 |
| Amount per serving | |
| Calories | 60 from Fat 35 |
| % Daily Values* | |
| Total Fat 4.5g | 7% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 2g | |
| Cholesterol 10mg | 3% |
| Sodium 0mg | 0% |
| Total Carbohydrate 5g | 2% |
| Dietary Fiber 0g | 0% |
| Protein 1g | |
| Vitamin A 2% | Vitamin C 0% |
| Calcium 0% | Iron 0% |

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

SHORTBREAD CHOCOLATE

| Ingredients | Quantity | Cost (SGD) | % of Total |
|---|----------|------------------------------|----------------------------|
| Butter | 80g | \$1.38 | 63.5% |
| Salt | 1.5g | | 0.1% |
| Sugar | 65g | \$0.27 | 12.3% |
| Egg Yolks | 35g | \$0.11 | 5% |
| Flour | 90g | \$0.14 | 6.7% |
| Pâtissier Chocolate Artisan 22-24% Cocoa Powder | 7g | \$0.11 | 5% |
| Baking Powder | 4g | \$0.03 | 1.6% |
| Pâtissier Chocolate Artisan Dark 64% Couverture | 20g | \$0.13 | 6% |
| Total Cost | | Single Portion \$0.07 | Whole Recipe \$2.18 |

1. Peddle Butter, Sugar and Salt in the mixer.
2. Slowly add in sieved Flour, Pâtissier Chocolate Artisan 22-24% Cocoa Powder and Baking Powder.
3. Add melted Pâtissier Chocolate Artisan Dark 64% Couverture and Egg Yolks.
4. Roll the dough to 0.3cm thick and cut into desired sizes. Bake at 150°C for 15-20 minutes.

| Nutritional Facts | |
|------------------------|-----------------------|
| Serving Size | 10g |
| Servings per Container | 30 |
| Amount per serving | |
| Calories | 45 from Fat 25 |
| % Daily Values* | |
| Total Fat 3g | 4% |
| Saturated Fat 1.5g | 9% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 1g | |
| Cholesterol 20mg | 7% |
| Sodium 50mg | 2% |
| Total Carbohydrate 5g | 2% |
| Dietary Fiber 0g | 0% |
| Protein 1g | |
| Vitamin A 2% | Vitamin C 0% |
| Calcium 2% | Iron 0% |

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

EASTER CHOCOLATE

1. Melt Pâtissier Chocolate Artisan Ivory White, Onyx Dark, Tiger Orange & Soft Orange Coloured Cocoa Butter to 30°C.
2. Spray dots of Pâtissier Chocolate Artisan Onyx Dark Coloured Cocoa Butter to desired easter egg chocolate mold.
3. Spray Pâtissier Chocolate Artisan Soft Orange Coloured Cocoa Butter for the first layer covering 2/3 of the mould.
4. Followed by Pâtissier Chocolate Artisan Tiger Orange Coloured Cocoa Butter for second layer, and lastly spray Pâtissier Chocolate Artisan Ivory White Coloured Cocoa Butter to the remaining space.
5. Pour tempered Pâtissier Chocolate Artisan Dark 64% Couverture to the mould and make it at least 0.2cm thickness. Put in chocolate chiller for 20 minutes to crystalize.
6. Remove from mould. Using a heated pot, stick the two chocolate egg shells together by warming the edges and pour in Pâtissier Chocolate Artisan Chocolate Pearls

All stated prices are indicative.



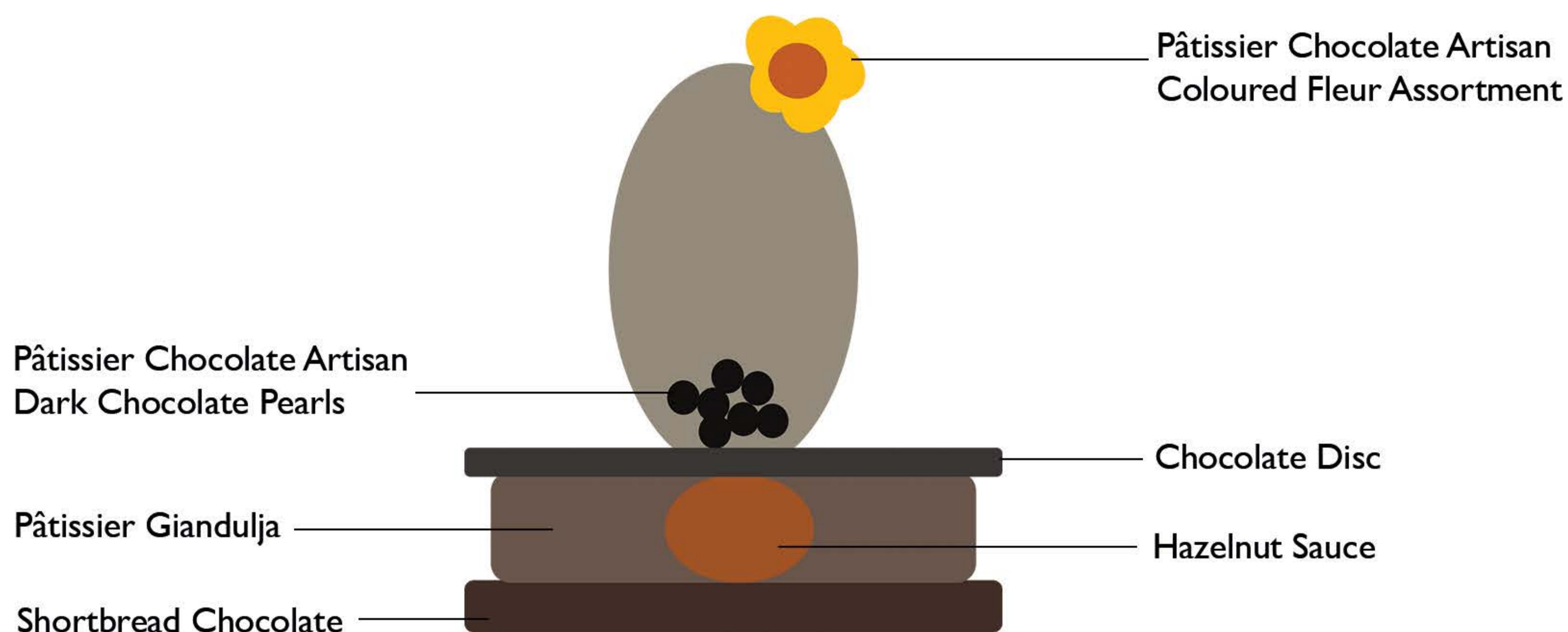
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CHOCOLATE DISC

1. Temper Pâtissier Chocolate Artisan Dark 64% Couverture, and pour to chocolate transfer sheet, and cut desired round shape sizes.

PÂTISSIER GIANDULJA

1. Melt Pâtissier Chocolate Artisan Giandulja to 50°C, and temper to 30°C.
 2. Pour into desired round shape moulds with at least 1 cm height.
 3. Put in chocolate chiller to crystalize for 20 minutes. Remove from mould and cool to ambient temperature before cutting.



All stated prices are indicative.