



# Paja

## Sponge Noir

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	40g	\$0.12	7.3%
Eggs	100g	\$0.45	27.5%
Sugar (1)	70g	\$0.29	17.6%
Egg Whites	80g	\$0.18	10.7%
Sugar (2)	40g	\$0.17	10.1%
All Purpose Flour	40g	\$0.07	4.1%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	25g	\$0.38	22.8%

Total Cost	Single Portion \$0.08	Whole Recipe \$1.65
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Nutrition Facts	
Serving Size 19.8g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 50	Calories From Fat 10
% Daily Value	
<b>Total Fat</b> 1.5g	2%
Saturated Fat .5g	3%
Trans Fat 0g	
<b>Cholesterol</b> 45mg	16%
<b>Sodium</b> 15mg	1%
<b>Total Carbohydrate</b> 8g	3%
Dietary Fiber 0g	0%
<b>Protein</b> 2g	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

- Whip egg yolks, eggs and sugar (1). Whip the egg whites and sugar (2). Mix before adding sifted flour and Pâtissier Chocolate Artisan 22-24% Cocoa Powder.
- Spread in baking trays and bake at 170°C for 8 to 10 minutes depending on your oven and thickness of the sponge.

All stated prices are indicative.



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## Bitter Chocolate Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Single Origin Dark Peru 70%	200g	\$1.79	41.8%
Milk	200g	\$0.50	11.6%
Whipped Cream	400g	\$2.00	46.6%

Total Cost	Single Portion \$0.10	Whole Recipe \$3.37
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- Boil the milk and pour over the chocolate before adding the whipped cream at 35°C. Keep aside for assembly.

## Nutrition Facts

Serving Size 40g  
Servings Per Container 20

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Amount Per Serving

**Calories 130** Calories From Fat 110

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% Daily Value

**Total Fat** 12g **18%**

Saturated Fat 7g **35%**

Trans Fat 0g

**Cholesterol** 30mg **10%**

**Sodium** 10mg **1%**

**Total Carbohydrate** 6g **2%**

Dietary Fiber 0g **0%**

**Protein** 2g

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Vitamin A 6% Vitamin C 2%

Calcium 4% Iron 2%

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

## Mango Passion Insert

Ingredients	Quantity	Cost (SGD)	% of Total
Mango	200g	\$1.64	60.2%
Passionfruit	100g	\$0.69	25.2%
Pectin	4g	\$0.27	10%
Sugar	30g	\$0.12	4.6%

Total Cost	Single Portion \$ 0.31	Whole Recipe \$3.05
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- Boil the mango and passionfruit. Mix the pectin with sugar and add to the liquid and keep stirring around 30 second to achieve the right texture. Pour in silicon mould 5 ml max and stored in -18°C.

## Nutrition Facts

Serving Size 16.7g  
Servings Per Container 20

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Amount Per Serving

**Calories 15** Calories From Fat 0

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% Daily Value

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 10mg **0%**

**Total Carbohydrate** 4g **1%**

Dietary Fiber 0g **0%**

**Protein** 0g

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Vitamin A 8% Vitamin C 6%

Calcium 0% Iron 0%

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## Namelaka White Chocolate

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan White 32% Couverture	120g	\$1.44	61.4%
Cream	140g	\$0.70	29.8%
Milk	70g	\$0.17	7.5%
Gelatine	3g	\$0.03	1.3%

Total Cost	Single Portion \$0.36	Whole Recipe \$3.62
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- Soak gelatin. Boil the milk and pour over the chocolate before adding the gelatin. Add the cream at 35°C and mix till homogenic.

Nutrition Facts	
Serving Size	16.6g
Servings Per Container	20
Amount Per Serving	
<b>Calories</b> 60	<b>Calories From Fat</b> 45
% Daily Value	
<b>Total Fat</b> 5g	<b>8%</b>
Saturated Fat 3g	<b>16%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>4%</b>
<b>Sodium</b> 10mg	<b>0%</b>
<b>Total Carbohydrate</b> 4g	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Protein</b> 1g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

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## Merroir Mango And Passion Glaze

Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	100g	\$0.41	9.5%
Glucose	100g	\$0.57	13.1%
Mango	70g	\$0.57	13.1%
Passionfruit	70g	\$0.48	11%
Cream	110g	\$0.55	12.6%
Pâtissier Chocolate Artisan White 32% Couverture	120g	\$1.44	32.9%
Gelatin	12g	\$0.12	2.8%
Color	As desired	\$0.22	5%

Total Cost	Single Portion \$0.84	Whole Recipe \$8.43
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### Nutrition Facts

Serving Size 0  
Servings Per Container 20

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Amount Per Serving

**Calories 90**    Calories From Fat 35

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% Daily Value

**Total Fat** 4.5g    **7%**

Saturated Fat 2.5g    **14%**

Trans Fat 0g

**Cholesterol** 10mg    **3%**

**Sodium** 5mg    **0%**

**Total Carbohydrate** 14g    **5%**

Dietary Fiber 0g    **0%**

**Protein** 1g

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Vitamin A 4%    Vitamin C 2%

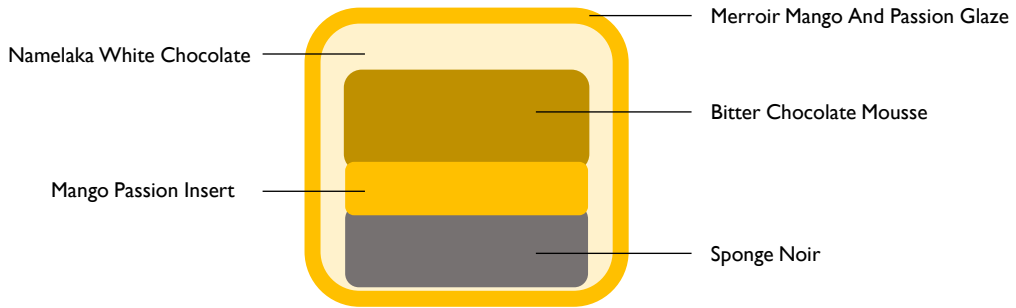
Calcium 2%    Iron 0%

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

- I. Boil the sugar, glucose, mango and passionfruit to 103°C before adding the cream and Pâtissier Chocolate Artisan White 32% Couverture then gelatin mix with hand-blender. Keep aside to crystalize use at 35°C.

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