



Chocolate Egg – O3

Tempering

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 61% Couverture	250g	\$1.17	52.6%
Pâtissier Chocolate Artisan Cocoa Butter	20g	\$0.57	25.8%
Pâtissier Chocolate Gourmand Dark Compound	103g	\$0.48	21.6%
Pâtissier Logo	3g		
Plastic Chocolate Base	30g		

Nutrition Facts	
Serving Size 12.4g	
Servings Per Container 30	
Amount Per Serving	
Calories 60	Calories From Fat 35
% Daily Value	
Total Fat 4g	6%
Saturated Fat 2.5g	14%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 0mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	3%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion	Whole Recipe
	\$0.07	\$2.22

- Using a clean plastic mold, start pouring in the tempered Pâtissier Chocolate Artisan Dark 61% Couverture as normal process of temperature
- Pour into the shell 3 times and each time need to crystallize first – to avoid having thick surface.
- Concurrently, start melting Pâtissier Chocolate Gourmand Dark Compound and Cocoa Butter together then blend in with coloring and it will be ready to be use for the circles on mika plastic.
- Let the egg set then apply the circles.
- Finish with the decoration on the eggs as per the picture.



All stated prices are indicative.