



Disc

Cocoa Dacquoise

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	260g	\$0.57	16.4%
Sugar (1)	200g	\$0.83	23.8%
Almond Powder	67.5g	\$1.05	30.2%
Pâtissier Chocolate Artisan 22/24% Cocoa Powder	18g	\$0.29	8.2%
Sugar (2)	150g	\$0.62	17.8%
Flour T55	75g	\$0.13	3.6%

Total Cost	Single Portion \$0.07	Whole Recipe \$3.49
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Nutrition Facts

Serving Size 15.4g	
Servings Per Container 50	
Amount Per Serving	
Calories 40	Calories From Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

- Sieve flour and cocoa powder together before mixing in sugar (2) and almond powder set aside.
 - Whip egg whites and sugar (1) to make a meringue.
 - Fold in all mixed flour into meringue.
 - Bake at 180°C, around 10-15 minutes.
- *Dust some cocoa powder before baking.

Hazelnut Whip

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Milk Couverture 34.6%	73g	\$0.51	15.2%
Cream (1)	97g	\$0.48	14.3%
Pâtissier Chocolate Artisan 50% Hazelnut Praline	46g	\$0.81	24%
Cream (2)	235g	\$1.18	34.7%
Masse Gelatine	46g	\$0.4	11.8%

Total Cost	Single Portion \$0.68	Whole Recipe \$3.39
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Nutrition Facts

Serving Size 99.4g	
Servings Per Container 5	
Amount Per Serving	
Calories 360	Calories From Fat 290
% Daily Value	
Total Fat 32g	50%
Saturated Fat 19g	94%
Trans Fat 0g	
Cholesterol 95mg	31%
Sodium 40mg	2%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Protein 4g	
Vitamin A 20%	Vitamin C 2%
Calcium 8%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	

- Boil cream (1) and pour into milk chocolate and masse gelatine.
- Blend in hazelnut praline and cream (2).
- Rest for overnight and ready to whip.

All stated prices are indicative.



Disc

Chocolate Cremeux 70%

Ingredients	Quantity	Cost (SGD)	% of Total
Masse Gelatine	10g	\$0.09	2.1%
Cream	290g	\$1.45	34.2%
Milk	40g	\$0.10	2.4%
Egg Yolks	40g	\$0.12	2.8%
Pâtissier Chocolate Artisan Dark 70% Chocolate	200g	\$2.48	58.5%

Total Cost	Single Portion \$0.42	Whole Recipe \$4.24
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1. Make a cream anglaise with milk, cream and egg yolks to 80°C.
2. Pour into dark chocolate and blend well with hand blender.
3. Rest overnight and ready to whip.

Almond Streusel

Ingredients	Quantity	Cost (SGD)	% of Total
Brown Sugar	117g	\$0.49	7.1%
Butter	117g	\$2.05	29.7%
Flour T55	117g	\$0.2	2.9%
Almond Powder	146g	\$2.28	33%
Salt	1.5g	\$0	0%
Almond Nibs (Baked)	100g	\$1.26	18.3%
Pâtissier Chocolate Artisan Dark 70% Chocolate (Melted)	50g	\$0.62	9%

Total Cost	Single Portion \$0.69	Whole Recipe \$6.89
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1. Peddle the butter and brown sugar, slowly add in sieved flour, almond powder, salt and almond nibs. Lastly, add in melted chocolate.
2. Bake at 150°C, around 15-20 minutes.
*Toast with temper chocolate

Nutrition Facts

Serving Size 58g	
Servings Per Container 10	
Amount Per Serving	
Calories 230	Calories From Fat 180
% Daily Value	
Total Fat 20g	31%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 90mg	31%
Sodium 15mg	1%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	7%
Protein 3g	
Vitamin A 10%	Vitamin C 0%
Calcium 4%	Iron 10%

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

Nutrition Facts

Serving Size 64.8g	
Servings Per Container 10	
Amount Per Serving	
Calories 320	Calories From Fat 170
% Daily Value	
Total Fat 19g	30%
Saturated Fat 8g	39%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 160mg	7%
Total Carbohydrate 27g	9%
Dietary Fiber 2g	9%
Protein 10g	
Vitamin A 8%	Vitamin C 0%
Calcium 8%	Iron 10%

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

All stated prices are indicative.



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Hazelnut Whip



Almond Streusel

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