



Floret

CHOCOLATE CAKE WITH CHIPS

Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	270g	\$1.12	12%
Egg	270g	\$1.22	13.1%
Pâtissier Chocolate Artisan Dark 64% Couverture	270g	\$1.62	17.3%
Butter	270g	\$4.04	43.3%
All Purpose Flour	120g	\$0.20	2.2%
Pâtissier Chocolate Artisan Dark 44% Chocolate Chips	120g	\$1.13	12.1%
		Total Cost	Single Portion
			Whole Recipe
			\$0.47
			\$9.34

1. Melt Butter and Pâtissier Chocolate Artisan Dark 64% Couverture and set aside.
2. Mix Sugar and Eggs before adding in Flour, the previous mixture and followed by Pâtissier Chocolate Artisan Dark 44% Chocolate Chips.
3. Pour into the cake ring and bake for 30 – 40 minutes (depend on the sizes of cake rings).

STRAWBERRY COULIS

Ingredients	Quantity	Cost (SGD)	% of Total
Strawberry Puree	510g	\$3.53	72.3%
Sugar	76g	\$0.32	6.5%
Pectin NH	15g	\$1.04	21.2%
		Total Cost	Single Portion
			Whole Recipe
			\$0.24
			\$4.89

1. Mix Sugar and Pectin NH together (to prevent lumpiness while cooking).
2. Boil Strawberry Puree and add in Sugar with Pectin NH. Hand-blend and it will be ready to use.

Nutritional Facts

Serving Size	66g	
Servings per Container	about 20	
Amount per serving		
Calories	300 from Fat 170	
% Daily Values*		
Total Fat 19g	30%	
Saturated Fat 12g	59%	
Trans Fat 0g		
Polyunsaturated Fat 1g		
Monounsaturated Fat 6g		
Cholesterol 85mg	29%	
Sodium 130mg	5%	
Total Carbohydrate 29g	10%	
Dietary Fiber 1g	4%	
Protein 4g		
Vitamin A 10%	Vitamin C 0%	
Calcium 2%	Iron 6%	

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

Nutritional Facts

Serving Size	30g	
Servings per Container	20	
Amount per serving		
Calories	35 from Fat 0	
% Daily Values*		
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 0g		
Cholesterol 0mg	0%	
Sodium 45mg	2%	
Total Carbohydrate 8g	3%	
Dietary Fiber 0g	0%	
Protein 0g		
Vitamin A 0%	Vitamin C 0%	
Calcium 2%	Iron 0%	

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

All stated prices are indicative.



Floret

CHOCOLATE RASPBERRY MOUSSE

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Yolks	215g	\$0.65	5.3%
Sugar	80g	\$0.33	2.7%
Masse Gelatine	60g	\$0.53	4.4%
Raspberry Puree	180g	\$2.25	18.4%
Pâtissier Chocolate Artisan Dark 65% Chocolatier	460g	\$5.62	46%
Cream	400g	\$2.82	23.1%
	Total Cost	\$0.61	Whole Recipe \$12.20

1. Make an anglaise with Egg Yolks, Sugar and Raspberry Puree to 85°C.
2. Add Masse Gelatine and Pâtissier Chocolate Artisan Dark 65% Chocolatier.
3. When mixture turns 35°C, fold in Whipping Cream.

PINK COLOUR SPRAY

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Scarlet Red Cocoa Butter	125g	\$7.50	37.6%
Pâtissier Chocolate Artisan Ivory White Cocoa Butter	186g	\$11.16	56%
Pâtissier Chocolate Artisan White 32% Couverture	155g	\$1.28	6.4%
	Total Cost	\$0.62	Whole Recipe \$19.94

1. Melt all together and it will be ready to spray.

Nutritional Facts	
Serving Size	70g
Servings per Container	20
Amount per serving	
Calories	270 from Fat 180
% Daily Values*	
Total Fat 20g	30%
Saturated Fat 11g	56%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated 6g	
Cholesterol 165mg	55%
Sodium 15mg	1%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	10%
Protein 5g	
Vitamin A 10%	Vitamin C 0%
Calcium 4%	Iron 15%

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

Nutritional Facts	
Serving Size	14.5g
Servings per Container	32
Amount per serving	
Calories	110 from Fat 100
% Daily Values*	
Total Fat 11g	17%
Saturated Fat 7g	35%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 3.5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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



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