



# Orange Truffles

## ORANGE CONFIT GANACHE

Ingredients	Quantity	Cost (SGD)	% of Total
Glucose Syrup	105g	\$0.60	2.8%
Butter	80g	\$1.40	6.6%
Cream	140g	\$0.70	3.3%
Orange Food Colouring	15g	\$0.16	0.7%
Pâtissier Chocolate Artisan	690g	\$8.28	39.3%
White 32% Couverture			
Orange Peel	120g	\$6.75	32.1%
Grand Marnier Alcohol	30g	\$3.17	15.1%
	<b>Total Cost</b>	<b>Single Portion \$0.35</b>	<b>Whole Recipe \$21.06</b>

1. Boil Cream, Glucose and Butter then pour over Pâtissier Chocolate Artisan White 32% Couverture and Orange Peel.
2. Use a hand-mixer to smooth the ganache before adding the Orange Food Colouring and Grand Marnier Alcohol.
3. Fill up each truffle shells then store in cool room until set-minimum for 12 hours until next day.

## WHITE TRUFFLE SHELLS

Ingredients	Quantity
Pâtissier Chocolate	60pcs
Artisan White Truffle Shells	
Orange Confit	120g

1. Prepare the 60 pieces Pâtissier Chocolate Artisan White Truffle Shells then place a piece of Orange Confit in each shell. Store in air-conditioned room until the orange confit ganache ready.
2. For assembly, using Pâtissier Chocolate Artisan White 31% Chocolate with Orange Coloured as per the picture and roll each truffles twice using the fork to create the design. Store aside until fully set before serving.

Nutritional Facts	
Serving Size	19.7g
Servings per Container	60
Amount per serving	
<b>Calories</b>	<b>90 from Fat 50</b>
% Daily Values*	
<b>Total Fat 6g</b>	<b>10%</b>
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
Cholesterol 10mg	3%
Sodium 20mg	1%
<b>Total Carbohydrate 8g</b>	<b>3%</b>
Dietary Fiber 0g	0%
<b>Protein 1g</b>	
Vitamin A 2%	Vitamin C 6%
Calcium 2%	Iron 0%

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



All stated prices are indicative.