



Chocolate Eggs – OI

Tempering

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan White 32% Couverture	250g	\$2.07	19.9%
Pâtissier Chocolate Artisan Cocoa Butter	20g	\$0.57	5.5%
Pâtissier Chocolate Gourmand White Compound	103g	\$0.36	3.5%
Orange Powder	3g	\$0.35	3.4%
Cinnamon Stick	1pc	\$0.05	0.5%
Vanilla Stick	1pc	\$7.00	67.3%
Plastic Chocolate Base	30g		

Total Cost	Single Portion	Whole Recipe
	\$0.52	\$10.40

Nutrition Facts

Serving Size 19.3g
Servings Per Container 20

Amount Per Serving

Calories 200 Calories From Fat 60

% Daily Value

Total Fat	7g	10%
Saturated Fat	5g	24%
Trans Fat	0g	
Cholesterol	5mg	1%
Sodium	15mg	1%
Total Carbohydrate	10g	3%
Dietary Fiber	0g	0%
Protein	1g	
Vitamin A	0%	Vitamin C 2%
Calcium	4%	Iron 0%

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

- Using a clean plastic mold, start pouring in the tempered Pâtissier Chocolate Artisan White 32% 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 White 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 eggs set then apply the orange circles and sticks.
- Finish with the sable decoration on the eggs as per the picture.



All stated prices are indicative.