



# Chocolate Eggs – O4

## Tempering

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 61% Couverture	250g	\$1.17	56%
Pâtissier Chocolate Artisan Cocoa Butter	20g	\$0.57	27.5%
Pâtissier Chocolate Artisan 10-12% Cocoa Powder	23g	\$0.34	16.6%
Pâtissier Logo	3g		
Plastic Chocolate Base	30 g		

Total Cost	Single Portion \$0.10	Whole Recipe \$2.08
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### Nutrition Facts

Serving Size 14.6g  
Servings Per Container 20

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Amount Per Serving

**Calories 70**    Calories From Fat 35

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% Daily Value

<b>Total Fat</b>	4.5g	<b>7%</b>
Saturated Fat	2.5g	<b>13%</b>
Trans Fat	0g	
<b>Cholesterol</b>	5mg	<b>1%</b>
<b>Sodium</b>	0mg	<b>0%</b>
<b>Total Carbohydrate</b>	6g	<b>2%</b>
Dietary Fiber	1g	<b>4%</b>
<b>Protein</b>	1g	
Vitamin A	2%	Vitamin C 0%
Calcium	0%	Iron 6%

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

- 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.
- After egg has been set and harden, start to melt a surface to have an open window to display in later stage some cookies or other stuffs.
- Let the egg set outside to be fully hard.
- After coated with melted Pâtissier Chocolate Artisan Cocoa Butter, dust with Pâtissier Chocolate Artisan 10-12% Cocoa Powder.



All stated prices are indicative.