



Valentine Present

Chocolate Tube

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 74% Couverture	300g	\$3.96	72.1%
Cream	280g	\$1.40	25.5%
Trimoline	25g	\$0.13	2.4%

Total Cost	Single Portion	Whole Recipe
	\$0.92	\$5.49

1. Make a tube with chocolate plastic sheet and wrap with cling wrap at the bottom. (Make sure it won't leaking)
2. Boil cream and trimoline and pour into Pâtissier Chocolate Artisan Dark 74% Couverture, hand blend and pipe into the ready tube.
3. Freeze the tube until harden.

Nutrition Facts	
Serving Size	100.8g
Servings Per Container	6
Amount Per Serving	
Calories	480
Calories From Fat	350
% Daily Value	
Total Fat	39g 60%
Saturated Fat	24g 121%
Trans Fat	0g
Cholesterol	65mg 22%
Sodium	20mg 1%
Total Carbohydrate	27g 9%
Dietary Fiber	6g 22%
Protein	5g
Vitamin A	15%
Vitamin C	0%
Calcium	6%
Iron	25%
* Percent Daily Values are based on a 2000 calorie diet.	

All stated prices are indicative.



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Chocolate Cake

Ingredients	Quantity	Cost (SGD)	% of Total
Unsalted Butter	120g	\$1.93	31.6%
Marzipan	80g	\$1.06	17.3%
Sugar	140g	\$0.56	9.3%
Eggs	200g	\$0.91	14.9%
T45	144g	\$0.26	4.3%
Baking Powder	4g	\$0.04	0.6%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	16g	\$0.24	3.9%
Milk	100g	\$0.26	4.3%
Pâtissier Chocolate Artisan Dark 74% Couverture	60g	\$0.84	13.9%

Nutrition Facts	
Serving Size 212.5g	
Servings Per Container 4	
Amount Per Serving	
Calories 700	Calories From Fat 350
% Daily Value	
Total Fat 39g	59%
Saturated Fat 22g	108%
Trans Fat 0g	
Cholesterol 275mg	92%
Sodium 390mg	16%
Total Carbohydrate 60g	20%
Dietary Fiber 5g	19%
Protein 15g	
Vitamin A 25%	Vitamin C 0%
Calcium 15%	Iron 20%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion	Whole Recipe
	\$1.52	\$6.09

1. Blend butter, marzipan and sugar together.
2. Whip up the mixture and eggs until fluffy.
3. Fold in sifted Pâtissier Chocolate Artisan 22-24% Cocoa Powder and baking powder.
4. Melt milk and Pâtissier Chocolate Artisan Dark 74% Couverture and fold in.

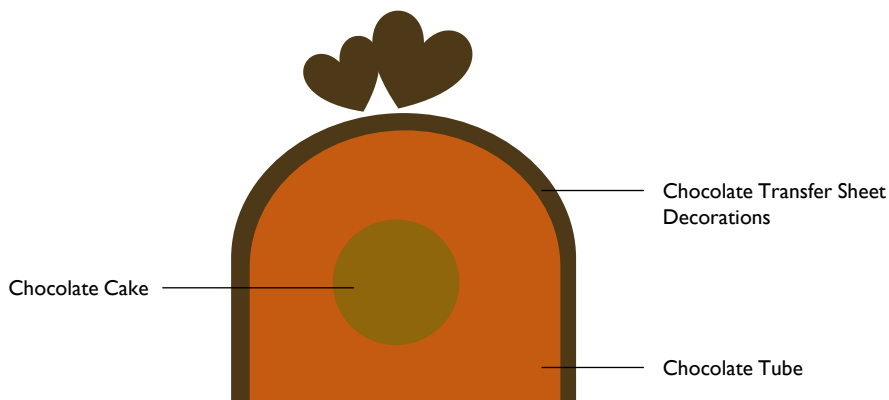
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Assembly

1. Unmold the freeze CHOCOLATE TUBE and put on top the CHOCOLATE CAKE mixture. (Slightly push in the chocolate tube)
2. Bake at 170°C for around 20 minutes.
3. After cool, temper dark chocolate, apply to desired design of chocolate transfer sheet and paste over the chocolate cake.
4. Let it crystalized and peel off the transfer sheet plastic.



All stated prices are indicative.