



Coconut Easter Eggs

COCONUT TRUFFLES

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Coconut Praline	55g	\$1.55	28.3%
Pâtissier Chocolate Artisan Single Origin Peru Milk 39% Chocolate	175g	\$2.08	38%
Cream	175g	\$0.87	15.8%
Glucose Syrup	90g	\$0.50	9.1%
Sorbitol Powder	10g	\$0.22	4%
Coconut Shavings	25g	\$0.26	4.7%
Total Cost		Single Portion \$0.11	Whole Recipe \$5.48

Boil Cream, Glucose Syrup and Sorbitol Powder. Pour into Pâtissier Chocolate Artisan Single Origin Peru Milk 39% Chocolate and Coconut Praline. Emulsify with hand-blender. Add in baked Coconut Shavings and pipe into Pâtissier Chocolate Artisan Dark Truffle Shells. Let it crystallized and cover with tempered chocolate. Dip in tempered chocolate and coat with Pâtissier Chocolate Artisan 22-24 Cocoa Powder.

ASSEMBLY

1. Wipe desired chocolate easter egg mould with a cloth or cotton.
2. Temper Pâtissier Chocolate Artisan Dark 74% Couverture and pour onto the chocolate mould. Pour several times to create a thickness of 0.2 – 0.3cm and let it crystallize in a chocolate chiller for 20 minutes.
3. Remove the chocolate easter egg from the mould. Standby a heated pot to stick the 2 chocolate egg pieces together by slightly warming the edges.
4. Use a desired round cutter to make a hole. Use the tempered chocolate with brush to brush the surface of chocolate easter egg and coat with Pâtissier Chocolate Artisan 22-24% Cocoa Powder.

Nutritional Facts

Serving Size	9.9g
Servings per Container	about 50
Amount per serving	
Calories	70 from Fat 25
% Daily Values*	
Total Fat 3.5g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 5mg	2%
Sodium 5mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 0%

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



All stated prices are indicative.