



70% Single Origin Peru: Roasted Hazelnut

Hazelnut Joconde

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	360g	\$0.79	21.4%
Sugar	220g	\$0.91	24.6%
Egg Yolks	200g	\$0.60	16.2%
All-Purpose Flour	125g	\$0.21	5.7%
Corn Flour	80g	\$0.14	3.8%
Unsalted Butter	60g	\$1.05	28.3%

Total Cost	Single Portion	Whole Recipe
	\$0.37	\$3.70

- Whip egg whites then add sugar at the end to be stiff followed by egg yolks. Start to fold sieve flour, corn starch and almond powder. Lastly, add in melted butter.
- Scale at 500 grs each trays then spread into a baking tray.
- Bake at 180°C for 12 to 15 minutes then cool aside and store in chiller to retain moisture until usage.

Almond Syrup

Ingredients	Quantity	Cost (SGD)	% of Total
Water	150g	\$0	0%
Sugar	250g	\$1.04	46.7%
Almond Essence	15g	\$1.18	53.3%

Total Cost	Single Portion	Whole Recipe
	\$0.11	\$2.22

- In saucepot, boil water and sugar then remove from heat. Add almond essence then store in chiller until cold.
- Ready to apply on the joconde sponge.

Nutrition Facts

Serving Size 104.5g	
Servings Per Container 10	
Amount Per Serving	
Calories 260	Calories From Fat 100
% Daily Value	
Total Fat 11g	17%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 270mg	90%
Sodium 120mg	5%
Total Carbohydrate 32g	11%
Dietary Fiber 0g	0%
Protein 9g	
Vitamin A 10%	Vitamin C 0%
Calcium 4%	Iron 8%

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

Nutrition Facts

Serving Size 20.8g	
Servings Per Container 20	
Amount Per Serving	
Calories 50	Calories From Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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

All stated prices are indicative.



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70% Single Origin Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Cream	560g	\$2.80	20.1%
Sweet Potatoes (Ubi Paste)	112g	\$0.45	3.2%
Pâtissier Chocolate Artisan Single Origin Dark Peru 70%	135g	\$2.02	14.5%
Pâtissier Chocolate Artisan Milk 40% Couverture	300g	\$4.32	31%
Trimoline	40g	\$0.21	1.5%
Unsalted Butter	53g	\$0.93	6.7%
Masse Gelatine	24g	\$0.21	1.5%
Cream	600g	\$3	21.5%

Total Cost	Single Portion \$0.70	Whole Recipe \$13.94

1. In pot, boil cream, butter, trimoline and sweet potatoes into then pour over both chocolate to obtain smooth texture then pour into a deep tray and store in chiller for 4 hours.
2. Ready to paddle the mixture by adding melted gelatine followed by whip cream.
3. Smoothen the mousse then dispose into a piping tube in chiller until set but not frozen.

Nutrition Facts

Serving Size	91.2g
Servings Per Container	20
Amount Per Serving	
Calories	360
Calories From Fat	290
% Daily Value	
Total Fat	32g 49%
Saturated Fat	20g 100%
Trans Fat	0g
Cholesterol	90mg 29%
Sodium	55mg 2%
Total Carbohydrate	16g 5%
Dietary Fiber	1g 2%
Protein	3g
Vitamin A	20%
Vitamin C	4%
Calcium	6%
Iron	2%

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

All stated prices are indicative.



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Praline Insert

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan 50% Hazelnut Praline	350g	\$4.54	65.9%
Pâtissier Chocolate Artisan Cocoa Butter	50g	\$1.05	15.3%
Pâtissier Chocolate Artisan Milk 40% Couverture	90g	\$1.30	18.8%

Total Cost	Single Portion \$0.69	Whole Recipe \$6.88
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Nutrition Facts

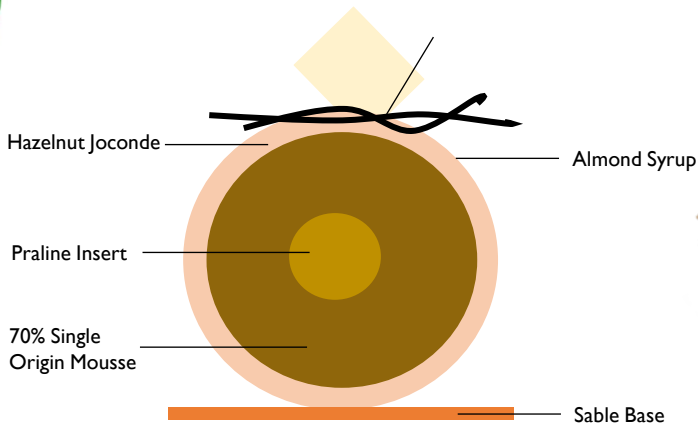
Serving Size 49g	
Servings Per Container 10	
Amount Per Serving	
Calories 280	Calories From Fat 160
% Daily Value	
Total Fat 18g	27%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 0g	0%
Protein 4g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 2%

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

1. Firstly, melt Pâtissier Chocolate Artisan Milk 40% Couverture at 40°C before adding melted Pâtissier Chocolate Artisan Cocoa Butter and 50% Hazelnut Praline Paste.
2. Ready to process the tempering and immediately pour into a small tube of 1.5 cm diameter then store in tube then push it hard until it is in the middle.
3. Now store in freezer until next day then remove from the tubes.

Assembly

1. Start to remove the mousse with insert from the tube then apply hazelnut joconde around the tube mousse by applying mirror glaze to stick into it.
2. Finish both sides with crunchy deeping chopped hazelnut with milk couverture then on top a thin ganache strip then store in freezer for a while and dust cocoa powder.



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