



Flowerish

Chocolate Flourless Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Egg Whites	400g	\$0.88	13.2%
Sugar	100g	\$0.41	6.2%
Egg Yolks	160g	\$0.48	7.2%
Unsalted Butter	180g	\$3.15	47.4%
Pâtissier Chocolate Artisan Dark 61% Couverture	370g	\$1.72	25.9%

Total Cost	Single Portion \$0.33	Whole Recipe \$6.65
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Nutrition Facts	
Serving Size	60.5g
Servings Per Container	20
Amount Per Serving	
Calories	210
Calories From Fat	140
	% Daily Value
Total Fat	16g 24%
Saturated Fat	9g 44%
Trans Fat	0g
Cholesterol	130mg 43%
Sodium	115mg 5%
Total Carbohydrate	13g 4%
Dietary Fiber	1g 4%
Protein	4g
Vitamin A	10%
Vitamin C	0%
Calcium	2%
Iron	6%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt butter and Pâtissier Chocolate Artisan Dark 61% Couverture together and set aside (not too hot).
2. Whip a stiff meringue with egg whites and sugar and add in egg yolks.
3. Combine both mixture together.
4. Bake at 170°C for around 10 minutes.

All stated prices are indicative.



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64% Chocolate Mousse

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	90g	\$0.23	4.9%
Masse Gelatine	20g	\$0.17	3.8%
Pâtissier Chocolate Artisan Dark 64% Couverture	330g	\$1.98	42.8%
Cream	450g	\$2.25	48.6%

Total Cost	Single Portion \$0.23	Whole Recipe \$4.63
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1. Boil milk and add in masse gelatine before pouring over Pâtissier Chocolate Artisan Dark 64% Couverture. Use hand blender to blend well.
2. Whip the cream and fold in.

Nutrition Facts

Serving Size 44.5g
Servings Per Container 20

Amount Per Serving

Calories 180 **Calories From Fat** 140

% Daily Value

Total Fat 15g **23%**

Saturated Fat 10g **48%**

Trans Fat 0g

Cholesterol 30mg **11%**

Sodium 10mg **0%**

Total Carbohydrate 9g **3%**

Dietary Fiber 1g **4%**

Protein 2g

Vitamin A 8% Vitamin C 0%

Calcium 2% Iron 0%

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Chrysanthemum Cremeux

Ingredients	Quantity	Cost (SGD)	% of Total
Milk	250g	\$0.63	26.3%
Vanilla Essence	Pinch	\$0.56	23.4%
Chrysanthemum Powder	6g	\$0.15	6.3%
Sugar	20g	\$0.08	3.5%
Egg Yolks	50g	\$0.15	6.3%
Masse Gelatine	12g	\$0.10	4.4%
Pâtissier Chocolate Artisan Dark 61% Couverture	145g	\$0.71	29.8%

Total Cost	Single Portion \$ 0.12	Whole Recipe \$ 2.38
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Nutrition Facts

Serving Size 24.3g
Servings Per Container 20

Amount Per Serving

Calories 60 Calories From Fat 35

% Daily Value

Total Fat 4g **6%**

 Saturated Fat 2g **11%**

 Trans Fat 0g

Cholesterol 35mg **11%**

Sodium 10mg **0%**

Total Carbohydrate 5g **2%**

 Dietary Fiber 1g **3%**

Protein 1g

Vitamin A 2% Vitamin C 0%

Calcium 2% Iron 4%

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

1. Make a cream anglaise with cream, vanilla essence, egg yolks and sugar to 80°C.
2. Pour into Pâtissier Chocolate Artisan Dark 61% Couverture , masse gelatine, and add in chrysanthemum powder, blend well with hand blender.

All stated prices are indicative.



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Yellow Glaze

Ingredients	Quantity	Cost (SGD)	% of Total
Water	107g		
Sugar	214g	\$0.89	14.6%
Glucose Syrup	214g	\$1.23	20.1%
Condensed Milk	142g	\$0.86	14%
Masse Gelatine	100g	\$0.87	14.3%
Pâtissier Chocolate Artisan Milk 35% Couverture	214g	\$2.26	37%
Yellow Color Powder (Hydro soluble)	As Desired		

Total Cost	Single Portion \$0.31	Whole Recipe \$6.11
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Nutrition Facts

Serving Size 52.5g
Servings Per Container 20

Amount Per Serving

Calories 160 Calories From Fat 45

	% Daily Value	
Total Fat 5g		8%
Saturated Fat 3g		16%
Trans Fat 0g		
Cholesterol 5mg		1%
Sodium 10mg		0%
Total Carbohydrate 27g		9%
Dietary Fiber 0g		0%
Protein 1g		

Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 2%

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

1. Boil water, sugar and glucose syrup to 103°C.
2. Add in the rest and mix well, use hand blender to blend in yellow color powder.

All stated prices are indicative.



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Crunchy Nuts

Ingredients	Quantity	Cost (SGD)	% of Total
Almond Sliced	150g	\$3.06	71.4%
Sugar	200g	\$0.83	19.5%
Egg Whites	60g	\$0.13	3.1%
Whole Almond	50g	\$0.24	5.7%
Pâtissier Chocolate Artisan Dark 58% Chocolate	As Desired		

Total Cost	Single Portion	Whole Recipe
	\$0.21	\$4.27

1. Chop whole almond. Mix the egg whites, sugar and almond sliced together.
2. Bake at 160°C until golden brown.
3. After cooldown, toast with melted Pâtissier Chocolate Artisan Dark 58% Chocolate.

Nutrition Facts

Serving Size 23g
Servings Per Container 20

Amount Per Serving

Calories 100 Calories From Fat 45

% Daily Value

Total Fat 5g **8%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 5mg **0%**

Total Carbohydrate 13g **4%**

Dietary Fiber 1g **3%**

Protein 2g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 4%

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