



GIANDUJA CHOCOLATE 70% LAVA CAKE

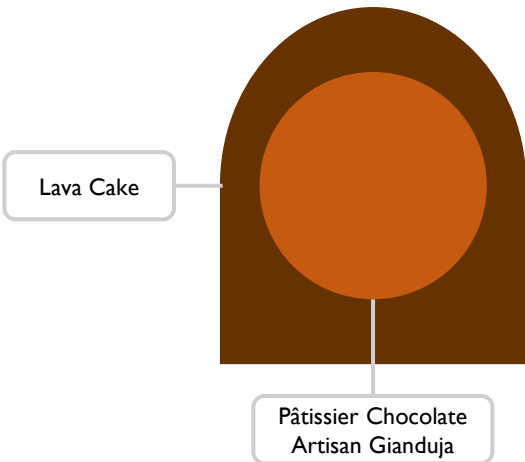
LAVA CAKE

Ingredients	Quantity	Cost (SGD)	% of Total
Sugar	898 g	\$3.73	11.6%
Egg	898g	\$4.07	12.6%
Pâtissier Chocolate Artisan Dark 70% Chocolate	898g	\$8.06	25%
Butter	898g	\$15.73	48.7%
All Purpose Flour	404g	\$0.68	2.1%
Total Cost	Single Portion	Whole Recipe	
	\$0.40	\$32.28	

Nutrition Facts

Serving Size 50.0g	
Servings Per Container 80	
Amount Per Serving	
Calories 230	Calories From Fat 140
% Daily Value	
Total Fat 15g	23%
Saturated Fat 9g	43%
Trans Fat 0g	
Polyunsaturated Fat .5g	
Monounsaturated Fat 3.5g	
Cholesterol 70mg	24%
Sodium 105mg	4%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	2%
Protein 3g	
Vitamin A 8%	Vitamin C 0%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Melt butter and Pâtissier Chocolate Artisan Dark 70% Chocolate, add in rest of the ingredients, mix well.
2. Pipe in to desire cake ring/mould and put in Pâtissier Chocolate Artisan Gianduja and bake at 180c around 8mins.



All stated prices are indicative.