



Amore

Red Velvet Sponge

Ingredients	Quantity	Cost (SGD)	% of Total
Cake Flour	400g	\$0.67	10.3%
Pâtissier Chocolate Artisan 22-24% Cocoa Powder	10g	\$0.15	2.3%
Baking Soda	5g	\$0.01	0.2%
Butter	115g	\$2.01	30.8%
Sugar	330g	\$1.37	21%
Eggs	100g	\$0.45	6.9%
Vegetable Oil	250g	\$1.24	18.9%
Milk	250g	\$0.63	9.6%
Red Food Colouring	As Desired		

Nutrition Facts	
Serving Size 73g	
Servings Per Container 20	
Amount Per Serving	
Calories 310 Calories From Fat 160	
% Daily Value	
Total Fat 18g	28%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 130mg	5%
Total Carbohydrate 33g	11%
Dietary Fiber 1g	3%
Protein 3g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 8%
* Percent Daily Values are based on a 2000 calorie diet.	

Total Cost	Single Portion \$0.33	Whole Recipe \$6.53
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1. Beat the butter and sugar till smooth. Add the eggs and add the dry ingredients before adding the oil and milk.
2. Bake at 180°C for 25 to 30 minutes, depending on the size of the cake

All stated prices are indicative.



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Ganache Montee Vanilla

Ingredients	Quantity	Cost (SGD)	% of Total
Cream (1)	200g	\$1	20%
Cream (2)	150g	\$0.75	15%
Vanilla Extract	4g	\$0.74	14.8%
Masse Gelatin	14g	\$0.12	2.4%
Pâtissier Chocolate Artisan White 32 % Couverture	200g	\$2.40	47.9%

Total Cost	Single Portion	Whole Recipe
	\$0.50	\$5.01

Nutrition Facts	
Serving Size 56.8g	
Servings Per Container 10	
Amount Per Serving	
Calories 240	Calories From Fat 190
% Daily Value	
Total Fat 21g	32%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 25mg	1%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Protein 2g	
Vitamin A 10%	Vitamin C 2%
Calcium 6%	Iron 0%
* Percent Daily Values are based on a 2000 calorie diet.	

1. Boil the cream liquid with vanilla and add pour over Pâtissier Chocolate Artisan White 32% Couverture before adding soaked gelatin.
2. Keep in chiller for 12 hours then mix till firm and smooth.

All stated prices are indicative.



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Ganache Framboise

Ingredients	Quantity	Cost (SGD)	% of Total
Raspberry Puree	100 g	\$1.25	25.2%
Cream	35 g	\$0.17	3.5%
Unsalted Butter	30 g	\$0.53	10.6%
Glucose	36 g	\$0.21	4.1%
Pâtissier Chocolate Artisan Milk 34.6% Couverture	400 g	\$2.81	56.6%

Total Cost	Single Portion	Whole Recipe
	\$0.50	\$5.01

Nutrition Facts	
Serving Size	60.1g
Servings Per Container	10
Amount Per Serving	
Calories	280 Calories From Fat 160
	% Daily Value
Total Fat	18g 28%
Saturated Fat	11g 57%
Trans Fat	0g
Cholesterol	15mg 6%
Sodium	60mg 2%
Total Carbohydrate	25g 8%
Dietary Fiber	1g 5%
Protein	3g
Vitamin A	4%
Vitamin C	2%
Calcium	10%
Iron	4%
* Percent Daily Values are based on a 2000 calorie diet.	

- Boil the puree and cream and add the glucose. Pour over the Pâtissier Chocolate Artisan Milk 34.6% Couverture and add the butter.

All stated prices are indicative.



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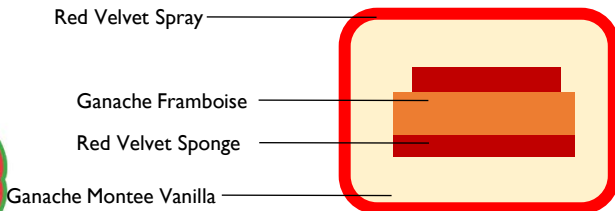
Red Velvet Spray

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Scarlet Red Cocoa Butter	100g	\$6	78.4%
Pâtissier Chocolate Artisan White 32% Couverture	200g	\$1.66	21.6%

Total Cost	Single Portion \$0.08	Whole Recipe \$7.66
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Nutrition Facts	
Serving Size	3g
Servings Per Container	100
Amount Per Serving	
Calories 20	Calories From Fat 20
% Daily Value	
Total Fat 1.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 1g	0%
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.	

- Melt Pâtissier Chocolate Artisan White 32% Couverture and Pâtissier Chocolate Artisan Scarlet Red Cocoa Butter. Mix well and spray the cake in frozen condition.



All stated prices are indicative.