Pâtissier By Aalst CHOCOLATE

Pinky

Raspberry Ganache

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Dark 64% Couverture	176g	$1.06	34%
Raspberry Puree	100g	$1.25	40.2%
Cream	20g	$0.10	3.2%
Butter	40g	$0.70	22.5%
Pâtissier Chocolate Artisan Crunchy Waffles Praline Paste	As Desired		

Total Cost	Single Portion	Whole Recipe
	$0.16	$3.11

1. Boil raspberry puree, cream and pour over Pâtissier Chocolate Artisan Dark 64% Couverture and mix well.
2. When the mixture drop to 45°C, add in room temperature butter, blend well using hand blender.

Assembly

1. In a square ring, melt Pâtissier Chocolate Artisan Crunchy Waffles Praline Paste and spread a layer in the cake ring and let it crystalize.
2. Pour the raspberry ganache on top the crunchy waffles.
3. Cut into a square shape, slightly smaller than the chocolate decoration.
4. Sandwich with Leman Decorations (34472) and pipe a layer raspberry ganache and stick with Leman Decorations (57440).

Nutrition Facts

Serving Size 0
Servings Per Container 20

Amount Per Serving

Calories 70 Calories From Fat 50

	% Daily Value
Total Fat 6g	**9%**
Saturated Fat 3.5g	**18%**
Trans Fat 0g	
Cholesterol 5mg	**2%**
Sodium 15mg	**1%**
Total Carbohydrate 4g	**1%**
Dietary Fiber 1g	**3%**
Protein 1g	

Vitamin A	2%	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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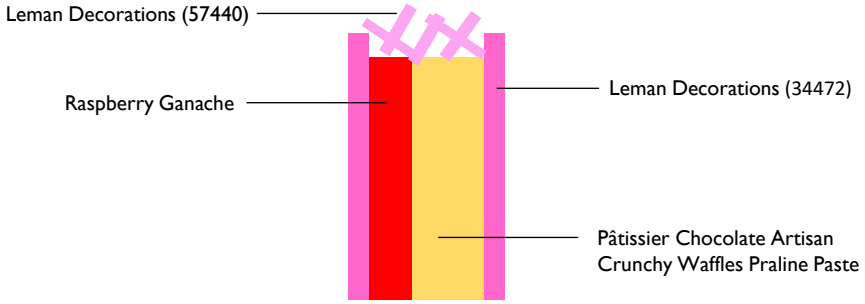

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