



# Chocolate Eggs – O2

## Tempering

Ingredients	Quantity	Cost (SGD)	% of Total
Pâtissier Chocolate Artisan Milk 40% Couverture	250g	\$2.13	13.4%
Pâtissier Chocolate Artisan Cocoa Butter	20g	\$0.57	3.6%
Pâtissier Chocolate Gourmand White Compound	103g	\$0.36	2.3%
Yellow Powder	3g	\$0.66	4.1%
Gold Dust	1 pc	\$12.00	75.4%
Sable Biscuit	1 pc	\$0.19	1.2%
Plastic Chocolate Base	30g		

Total Cost	Single Portion	Whole Recipe
	\$0.80	\$15.91

Nutrition Facts	
Serving Size 20g	
Servings Per Container 20	
Amount Per Serving	
<b>Calories</b> 200	<b>Calories From Fat</b> 60
	% Daily Value
<b>Total Fat</b> 7g	<b>11%</b>
<b>Saturated Fat</b> 5g	<b>24%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 5mg	<b>1%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 10g	<b>3%</b>
<b>Dietary Fiber</b> 0g	<b>0%</b>
<b>Protein</b> 1g	
<b>Vitamin A</b> 0%	<b>Vitamin C</b> 0%
<b>Calcium</b> 4%	<b>Iron</b> 2%
* Percent Daily Values are based on a 2000 calorie diet.	

- Using a clean plastic mold, start pouring in the tempered Pâtissier Chocolate Artisan Milk 40% Couverture as normal process of temperature
- Pour into the shell 3 times and each time need to crystallize first – to avoid having thick surface.
- Concurrently, start melting Pâtissier Chocolate Gourmand White Compound and Cocoa Butter together then blend in with coloring and it will be ready to be use for the circles on mika plastic.
- Let the eggs set then apply the orange circles.
- Finish with the sable decoration on the eggs as per the picture.



All stated prices are indicative.