



CHOCOLATE ORANGE TEA CAKE

ORANGE TEA CAKE

| Ingredients | Quantity | Cost (SGD) | % of Total |
|---|----------|------------|------------|
| Butter | 756g | \$13.24 | 49.5% |
| Sugar | 851g | \$3.53 | 13.2% |
| Egg | 718g | \$3.26 | 12.2% |
| Egg Yolks | 264g | \$0.79 | 3% |
| All Purpose Flour | 945g | \$1.59 | 5.9% |
| Baking Powder | 18g | \$0.18 | 0.7% |
| Cream | 189g | \$0.95 | 3.5% |
| Salt | 9g | \$0.01 | 0% |
| Pâtissier Chocolate Artisan Chocolate Chip 8,800 Count Size | 236g | \$2.22 | 8.3% |
| Orange Zest | 7g | \$0.13 | 0.4% |
| Grand Manier | 11.8g | \$1.25 | 3.7% |

| | | |
|------------|--------------------------|-------------------------|
| Total Cost | Single Portion \$0.13 | Whole Recipe \$33.56 |
|------------|--------------------------|-------------------------|

| Nutrition Facts | |
|--|----------------------|
| Serving Size | 20.0g |
| Servings Per Container | 200 |
| Amount Per Serving | |
| Calories 80 | Calories From Fat 45 |
| % Daily Value | |
| Total Fat 4.5g | 7% |
| Saturated Fat 2.5g | 13% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 1.5g | |
| Cholesterol 40mg | 14% |
| Sodium 65mg | 3% |
| Total Carbohydrate 9g | 3% |
| Dietary Fiber 0g | 0% |
| Protein 1g | |
| Vitamin A 4% | Vitamin C 0% |
| Calcium 2% | Iron 2% |
| * Percent Daily Values are based on a 2000 calorie diet. | |

1. Cream butter, sugar and salt.
2. Continue with egg, egg yolks, orange zest and grand marnier.
3. Add in all dry ingredients (all purpose flour and baking powder).
4. Add in cream and mix well.
5. Add in Pâtissier Chocolate Artisan Chocolate Chip 8,800 Count Size and mix well.
6. Bake at 170c for 25-30mins.

All stated prices are indicative.



CHOCOLATE ORANGE TEA CAKE

SOL WHITE CHOCOLATE DIPPING

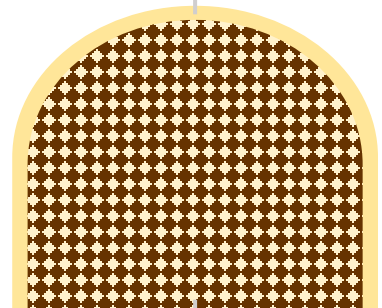
| Ingredients | Quantity | Cost (SGD) | % of Total |
|---|-----------------------|---------------------|------------|
| Pâtissier Chocolate Gourmand White Compound | 570g | \$2.03 | 36.6% |
| Pâtissier Chocolate Artisan Sol White 36% Chocolatier | 275g | \$3.28 | 59.1% |
| Canola Oil | 144g | \$0.24 | 4.2% |
| Total Cost | Single Portion | Whole Recipe | |
| | \$0.06 | \$5.54 | |

1. Melt Pâtissier Chocolate Gourmand White Compound
2. and Pâtissier Chocolate Artisan Sol White 36% Chocolatier
3. and mix with canola oil.
4. Glaze at 28c.

Nutrition Facts

| | |
|--|-----------------------------|
| Serving Size 30.9g | |
| Servings Per Container 10 | |
| Amount Per Serving | |
| Calories 70 | Calories From Fat 35 |
| % Daily Value | |
| Total Fat 4g | 6% |
| Saturated Fat 2.5g | 13% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 1g | |
| Cholesterol 10mg | 4% |
| Sodium 40mg | 2% |
| Total Carbohydrate 8g | 3% |
| Dietary Fiber 1g | 3% |
| Protein 0g | |
| Vitamin A 4% | Vitamin C 2% |
| Calcium 0% | Iron 2% |
| * Percent Daily Values are based on a 2000 calorie diet. | |

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CHOCOLATE DIPPING



Orange Tea Cake



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