



## Chocolate Truffle Cake

Quantity		Ingredients	Unit Price	Unit	Cost for Recipe
1000	g	Madeira Sponge	€4.98	kg	€4.98
1000	ml	Irish Cream	€1.78	litre	€1.78
1000	g	Dark Chocolate 70%	€7.90	kg	€7.90
250	g	Mixed Berries - Frozen	€3.50	kg	€0.88
50	g	Icing Sugar	€2.25	kg	€0.12

<b>Cost of Recipe</b>		<b>€15.66</b>
<b>Wastage @</b>	<b>4%</b>	<b>€0.63</b>
<b>Total food cost</b>		<b>€16.29</b>
<b>Portion Yield</b>		<b>14</b>
<b>Cost per portion</b>		<b>€1.16</b>

### Method

Line cheesecake ring with sponge, Melt chocolate and beat into cream, pour onto sponge and allow setting, Slice with a warm knife and serving with spoon of berries dusted with icing sugar.

*Any prices supplied are for guidance only and should be changed to reflect those of the individual business.*