

# CHOCOLATE & HAZELNUT TRUFFLES

## INGREDIENTS

### Group 1

Ingredient

Butter

Icing Sugar

PETTINA CRUMB MIX

### Group 2

Ingredient

Coconut

## METHOD

Place Group 1 in mixing bowl fitted with beater. Lightly cream. Add Group 2 and mix on slow speed until clear. Weigh off at 25g mould round. Press thumb and indent round. Place 5g of both CHOCOLATE and HAZELNUT TRUFFLE FILLING in centre of indentation and mould round to cover indent. For decoration roll rounds in PETTINA CRUMB MIX. Dip half of round in prepared melted CHOCKEX.



## CATEGORY

Desserts & Patisserie

	KG
Butter	0.300
Icing Sugar	0.200
PETTINA CRUMB MIX	0.500
	0.060
	0.060
<b>Total Weight:</b>	<b>1.120</b>

	KG
Coconut	0.100
<b>Total Weight:</b>	<b>0.100</b>