



CATEGORY

Desserts & Patisserie

CHOCOLATE & HAZELNUT TRUFFLES

INGREDIENTS

Group 1

Ingredient	KG
Butter	0.300
Icing Sugar	0.200
PETTINA CRUMB MIX	0.500
	0.060
	0.060
Total Weight:	1.120

Group 2

Ingredient	KG
Coconut	0.100
Total Weight:	0.100

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.