

HAZELNUT TRUFFLES

INGREDIENTS

Group 1

Ingredient	KG
Butter	0.300
Icing Sugar	0.200
Coconut	0.100
	0.125
Total Weight:	0.725

Group 2

Ingredient	KG
PETTINA CRUMB MIX	0.500
Total Weight:	0.500

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 with thumb and indent round. Place 5g of HAZELNUT TRUFFLE FILLING in centre of indentation and mould round to cover indent. For decoration roll rounds in PETTINA CRUMB MIX.



CATEGORY

Desserts & Patisserie