

# TRUFFLES

## INGREDIENTS

### Group 1

Ingredient	KG
NZB ICING SUGAR	0.750
PETTINICE RTU CHOCOLATE ICING	0.300
APITO RUM ESSENCE	0.600
Boiling Water (variable)	-

**Total Weight:** 1.710

## METHOD

Place Cake Crumbs and Icing Sugar in mixing bowl and blend together with beater. Add PETTINICE RTU CHOCOLATE ICING and mix on low speed until well combined. Scrape down. Add APITO RUM PASTE and sufficient boiling Water then mix to a soft consistency. Roll into 60g balls and roll in coconut.



## CATEGORY

Desserts & Patisserie