

TRUFFLES

INGREDIENTS

Group 1

Ingredient

NZB ICING SUGAR

PETTINICE RTU CHOCOLATE ICING

APITO RUM ESSENCE

Boiling Water (variable)

KG

0.750

0.300

0.600

0.060

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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