

Desserts and Patisserie -

Recipe No:
R604 - R604b

HAZELNUT TRUFFLES

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter	0.300
	Icing Sugar	0.200
2	PETTINA CRUMB MIX	0.500
	Coconut	0.100
	HAZELNUT TRUFFLE FILLING	0.125
Total Weight		1.225

Method: 1. Place Group 1 in mixing bowl fitted with beater.
2. Lightly cream.
3. Add Group 2 and mix on slow speed until clear.
4. Weigh off at 25g, mould round
5. Press with thumb and indent round.
6. Place 5g of HAZELNUT TRUFFLE FILLING in centre of indentation and mould round to cover indent.
7. For decoration roll rounds in PETTINA CRUMB MIX.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: 48 finished truffles.