

Desserts and Patisserie -**Recipe No:****R604 - R604a****CHOCOLATE & HAZELNUT TRUFFLES**USING [BAKELS CHOCOLATE TRUFFLE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter	0.300
	Icing Sugar	0.200
	PETTINA CRUMB MIX	0.500
2	Coconut	0.100
	CHOCOLATE TRUFFLE FILLING	0.060
	HAZELNUT TRUFFLE FILLING	0.060
<b>Total Weight</b>		<b>1.220</b>

**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 thumb and indent round.  
6. Place 5g of both CHOCOLATE and HAZELNUT TRUFFLE FILLING in centre of indentation and mould round to cover indent.  
7. For decoration roll rounds in PETTINA CRUMB MIX.  
8. Dip half of round in prepared melted CHOCKEX.

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

**Yield:** Yield: 48 finished truffles.