



Icings and Fillings - Icings
Desserts and Patisserie -

Recipe No:
R565 - R565a

TRUFFLES

USING APITO RUM ESSENCE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Cake Crumbs	0.750
	NZB ICING SUGAR	0.300
	PETTINICE RTU CHOCOLATE ICING	0.600
	APITO RUM ESSENCE	0.060
	Boiling Water (variable)	0.000
Total Weight		1.710

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

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

Yield: Yield: 28 units @ 60g