Cakes and Muffins - Slices
Desserts and Patisserie -

Recipe No:
R526 - R526q

CARAMEL & RUM TRUFFLES

USING BAKELS SLICE BASE MIX

Group	Ingredient	KG
	BAKELS SLICE BASE MIX	1.200
	APITO RUM ESSENCE	0.010
	Butter	0.280
	BAKELS CARAMEL FILLING	0.600
	Total Weight	**2.090**

Method:
1. Place all ingredients in mixing bowl.
2. Blend together.
3. Do not over mix.
4. Mould into 25g round units.
5. Place into refrigerator for 1 hour.
6. Remove from refrigerator and dip in prepared CHOCKEX SUPREME.

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

Yield: Yield: 83 units @ 25g.