



Colourings, Essences and Pastes - Essences
Desserts and Patisserie - Premixes

Recipe No:
R705 - R705b

RUM BALLS

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	COUNTRY OVEN CHOCOLATE FUDGE SLICE MIX	2.000
2	MORAH CAKE or Butter (melted)	0.400
	Water	0.200
3	APITO RUM ESSENCE	0.010
	Chopped Nuts	0.100
	Currants	0.200
	Condensed Milk	0.200
Total Weight		3.110

Method: 1. Place Group 1 into mixing bowl and blend on medium speed using the beater until biscuits in mix are broken up.
2. Add Group 2 and mix until clear.
3. Add Group 3 and mix until clear.
4. Scale into required size.
5. Mould round.
6. Roll in crushed nuts or coconut.

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