



Desserts and Patisserie -

Recipe No:
R606 - R606a

CARAMEL & RUM TRUFFLES

USING [BAKELS CARAMEL FILLING](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS SLICE BASE MIX	1.200
	APITO RUM ESSENCE	0.010
	Butter	0.280
	BAKELS CARAMEL FILLING	0.600

Total Weight	2.090
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- 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.