



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Sweet Good

TRUFFLES

INGREDIENTS

Group 1

Ingredient

True Caramel - Millionaires Caramel

Bakers chocolate

KG

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Total Weight: 0.000

METHOD

Truffles

1. Chill some True Caramel - Millionaires/Salted/Low AW Caramel, then roll into a sausage shape,
2. Now cut into even sized pieces, the size of a large cherry.
3. Roll the pieces in melted baker's chocolate and leave to chill in the fridge.
4. Repeat this process again and chill.
5. Pack as desired.