



## BAKELS HAZELNUT TRUFFLE

### OVERVIEW

Filling for Petits Fours: Stir the product with a beater to get the truffle light and suitable for piping.

Coating and piping etc:-

Heat up the product to get the right consistency. The temperature should not exceed +40°C.

### USAGE

Straight from the pail

### INGREDIENTS

-, Vegetable Oil, Ground Hazelnuts, Skim Milk Powder, Emulsifier (322 - soy), Vanillin

### PACKAGING

**Code**  
5313

**Size**  
6 KG

**Type**  
Plastic Pail

**Palletisation**

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,500.00
Energy (Kcal)	600.00
Protein (g)	6.00
Fat (g)	42.00
Carbohydrate (g)	50.00

## METHOD

Group 1	
Ingredient	KG
BAKELS HAZELNUT TRUFFLE	0.600
Butter	0.200
<b>Total Weight: 0.800</b>	

## DESCRIPTION

1. Whisk Bakels Hazelnut Truffle on low speed. 2. Add on butter on high speed till foamy or ready to use.

## ADDITIONAL INFORMATION

Product of Sweden



### STORAGE

Cool, dry and dark conditions



### SHELF LIFE

365 days



### TYPE

Plastic Pail



### ALLERGENS

Hazelnuts, Milk



### CATEGORY

Filling, Icing & Topping, Truffles



### FINISHED PRODUCT

Hazelnut Truffle



### BRANDS

Bakels