



## BAKELS WHITE TRUFFLE MB

### OVERVIEW

A soft ready to use, high quality white truffle with a sweet vanilla flavour.

Bakels Truffles are premium ganache products that are versatile and can be used in a variety of applications. The high quality Truffles are available in many flavours and colours. With their silk smooth texture and full-bodied flavours, Bakels Truffles can be used as a topping, filling and decoration in all kinds of confectionery and pastries. All truffles are RSPO-certified.

### INGREDIENTS

Vegetable fats and oils (emulsifiers (322 soy, 492), Antioxidant (307, 307b)), Sugar, Milk Solids, Cream Powder (Milk), Emulsifiers (322 soy), Natural flavours

### PACKAGING

| Code   | Size | Type | Palletisation |
|--------|------|------|---------------|
| 514372 | 6 KG | Pail |               |

## NUTRITIONAL INFORMATION

| Type                  | Value    |
|-----------------------|----------|
| Energy (kJ)           | 2,590.00 |
| Protein (g)           | 4.90     |
| Fat- Total g          | 46.10    |
| Fat - Saturated g     | 25.60    |
| Carbohydrate (g)      | 47.50    |
| Carbohydrate-Sugars g | 47.40    |
| Sodium mg             | 59.00    |

## METHOD

|                               |              |
|-------------------------------|--------------|
| Group 1                       |              |
| Ingredient                    | KG           |
| Neutral Hedgehog Slice Mix    | 2.000        |
| Cake Margarine - Medium Grade | 0.400        |
| Water (Variable)              | 0.200        |
| <b>Total Weight:</b>          | <b>2.600</b> |
| Group 2                       |              |
| Ingredient                    | KG           |
| Walnuts                       | 0.300        |
| Apito Coffee Flavouring Paste | 0.020        |
| <b>Total Weight:</b>          | <b>0.320</b> |
| Group 3                       |              |
| Ingredient                    | KG           |
| Bakels White Truffle Mix      | 0.500        |
| <b>Total Weight:</b>          | <b>0.500</b> |

## DESCRIPTION

Coffee and Walnut Slice (Using Bakels White Truffle) 1. Melt cake margarine and blend Group 1. 2. When Group 1 is combined, add Group 2 and mix until evenly mixed. 3. Place mix into half standard baking tray. 4. Press down firmly. 5. Bake for 10 minutes at 160°C. 6. When cooled, ice with Bakels White Truffle. 7. When White Truffle has set, cut slice into 32 pieces. 8. Marking slice 4x8.



### STORAGE

Store below 25°C in clean,  
dry conditions and protected  
from direct sunlight.



### SHELF LIFE

365 days



### TYPE

Pail



### ALLERGENS

Contains: milk and soy



### CATEGORY

Fondants, Chocolate, Ganache & Truffles, Icings & Icing  
Sugars



### FINISHED PRODUCT

Cake, Muffin