



## PREMIUM SOFT NOUGAT SPECULOOS

### BASIC RECIPE

---

#### INGREDIENTS

RENO CONCERTO LACTEE CARAMEL

JOYCREAM SPECULOOS

CINNAMON POWDER

g 1000

g 800

g 14-18

#### PREPARATION

melt chocolate in the microwave, stirring occasionally.

when the chocolate is completely melt at 40°C degree, add JOYCREAM SPECULOOS and

cinnamon, mix it.

#### FINAL COMPOSITION

Pour the mixture in a silicone mould covered with a transfer sheet.

Refrigerate at 16-18 °C until the mixture has completely crystallized. If you don't have a crystallizer, you can put the moul in fridge for 1 hours.

When is ready, remove the mould and the transfert sheet and forming pieces of the desired size.

For maintain the nougat is important conserv at maximum 20-22°C.



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF