



## SOFT NOUGAT WITH CHOCOLATE, PISTACHIO AND TORRONCINO

### PISTACHIO AND TORRONCINO INSERT

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#### INGREDIENTS

NOBEL PISTACCHIO

g 250

JOYCREAM TORRONCINO

g 175

#### PREPARATION

Melt the Nobel at 40°C, add JOYCREAM and mix.

Pour in the silicone mold for inserts and put in the refrigerator until complete crystallization (at least 2 hours).

Unmold.

### EXTERNAL DARK TORRONCINO COVERING

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#### INGREDIENTS

NOBEL BITTER

g 500

JOYCREAM TORRONCINO

g 350

#### PREPARATION

Melt the NOBEL BITTER at 40°C, add JOYCREAM TORRONCINO and mix.

Pour into the silicone mold for soft nougat.

Place the pistachio and torroncino insert so that it will be completely covered with the dark mixture.

Smooth well the bottom and place in the fridge for at least 2 hours.

Unmold from the silicone and keep at temperature around 15/18°C.