

CHOCOLATE, CREAM AND ALMOND SOFT NOUGAT

WHITE CHOCOLATE AND CREAM SOFT NOUGAT WITH CRISPY INCLUSIONS

DIFFICULTY LEVEL

CHOCOLATE NOUGAT		
INGREDIENTS		PREPARATION
NOBEL BIANCO	g 1000	Melt NOBEL BIANCO in the microwave, stirring from time to time and making sure to reach the
CHOCOCREAM BIANCO	g 700	temperature of 40°C.
GRANELLA DI CROCCANTE	g 300	When the chocolate has melted completely, add CHOCOCREAM PASTICCERA, GRANELLA
WHOLE ROASTED ALMONDS	g 500	CROCCANTE, toasted almonds and blend until you get a homogeneous mixture.
		Pour the mixture in a silicone mold 30x40 or in a baking tray covered with a baking paper.
		Refrigerate for at least 1 hour.
		Once the nougat is done, remove it from the mold or baking paper and let them rest at room

temperature (18-20°C) for at least 1 hour..

FINAL COMPOSITION

Cut the nougat in the desidered shape

Storage: keep the temperature lower than 22°C.

