



## LEMON SOFT NOUGAT

### STEP 1

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#### INGREDIENTS

NOBEL BIANCO - MELT AT 45°C	g 1.000
COVERCREAM LIMONE - AT ROOM TEMPERATURE	g 700
ROASTED ALMONDS	g 700

#### FINAL COMPOSITION

Combine all the ingredients together.

Cast in a mould and let crystallize at room temperature until fully hardened.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF