



PREMIUM SOFT NOUGAT: CRUNCHY HAZELNUT

STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

NOCCIOLATA PREMIUM

GRANELLA DI CROCCANTE

PREPARATION

- g 1000 Melt the chocolate in the microwave, stirring from time to time and making sure to reach the
- g 700 temperature of 40 °C.
- g 500 When the chocolate has melted completely, add the cream and blend until you get a homogeneous mixture, then add the inclusions.
- Pour the mixture in a silicone mould covered with a transfer sheet.
- Refrigerate at 16-18 °C until the mixture has completely crystallized.
- Once the nougat is done, remove it from the mould and remove the transfer sheet.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF