



## PREMIUM SOFT NOUGAT: WHITE HAZELNUT

### STEP 1

#### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

PRALIN DELICRISP BLANC

#### PREPARATION

g 1100

Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 40 °C.

g 900

When the chocolate has melted completely, add the PRALIN DELICRISP and blend until you get a homogeneous mixture.

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