



PREMIUM SOFT NOUGAT: ORANGE BITTER

STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%

PASTA BITTER

DICED CANDIED ORANGE

PREPARATION

g 1000 Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 40 °C.

g 800 When the chocolate has melted completely, add the cream and blend until you get a homogeneous mixture, then add the inclusions.

g 500

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