



## PREMIUM SOFT NOUGAT: WAFERINO

### STEP 1

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

PRALINE NOISETTE

DELICRISP

#### PREPARATION

g 1000 Melt the chocolate in the microwave, stirring from time to time and making sure to reach the

g 800 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 inclusion.

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