



## SOFT CHOCOLATE TORRONE

The combination of NOBEL chocolate surrogate and JOYCREAM allows the creation of many different kinds of soft torrone, starting from the same basic recipe.

### PREPARATION

Melt NOBEL chocolate surrogate in microwave oven or in a double boiler, until it becomes liquid (40 - 45°).

Add NOCCIOLATA ICE or JOYCREAM and blend to perfect homogeneity. Add the crunchy ingredient, mix and pour in a mould or baking tray covered with baking paper (height 2 – 3 cm).

Keep in a fridge for at least 30 minutes; after demoulding, you can wrap the whole soft torrone or cut it into pieces.

### RECOMMENDATIONS

- Keep the soft torrone at positive temperature between 5 and 15° C;
- You can adjust consistency by adding or reducing the dosage of NOBEL in the recipe;

Product duration: about 45 days.

### SUGGESTED VARIETIES

Here are the dosages for some varieties of soft torrone, made with white, milk or dark chocolate.

#### WHITE SOFT TORRONE

NOBEL WHITE + JOYCREAM + Crunchy ingredient

NOBEL WHITE g 1.000

JOYCREAM PISTACCHIO g 1.000

Whole shelled pistachios g 300

NOBEL WHITE g 1.000

JOYCREAM TORRONCINO g 700

Lightly roasted whole almonds g 600

NOBEL WHITE g 1.000  
JOYCREAM NOCCIOLATA WHITE g 600  
CRUNCHY BEADS DARK g 700

NOBEL WHITE g 1.000  
JOYCREAM NOCCIOLINA g 800  
Salted peanuts g 400

NOBEL WHITE g 1.000  
JOYCREAM NOCCIOLATA WHITE g 700  
WHOLE ROASTED HAZELNUTS g 700

NOBEL WHITE g 1.000  
JOYCREAM NOCCIOLATA WHITE g 700  
Whole shelled pistachios g 400 + CRUNCHY BEADS MILK g 300

NOBEL WHITE g 1.000  
JOYCREAM MERINGA g 1000

NOBEL WHITE g 1.000  
JOYCREAM LEMONBISCOTTO g 1.000

#### **MILK SOFT TORRONE**

NOBEL MILK + JOYCREAM + Crunchy ingredient

NOBEL MILK g 1.000  
NOCCIOLATA ICE PREMIUM g 700  
WHOLE ROASTED HAZELNUTS g 700

NOBEL MILK g 1.000  
JOYCREAM BESAMEMUCHO g 800  
WHOLE ROASTED HAZELNUTS g 400

NOBEL MILK g 1.000  
JOYCREAM NOCCIOLINA g 800

Salted peanuts g 400

NOBEL MILK g 1.000

JOYCREAM COCONTY g 800

Chopped walnuts g 600

NOBEL MILK g 1.000

NOCCIOLATA ICE g 700

Shelled pistachios g 300 + Lightly roasted whole almonds g 400

NOBEL MILK g 1.000

JOYCREAM SUPREMO g 1.000

NOBEL MILK g 1.000

JOYCREAM CROCCANTISSIMO g 1.000

NOBEL MILK g 1.000

JOYCREAM CHOCOBISCOTTO g 1.000

#### **DARK SOFT TORRONE**

NOBEL DARK + JOYCREAM + AGGIUNTA CROCCANTE

NOBEL DARK g 1.000

NOCCIOLATA ICE PREMIUM g 600

Whole shelled pistachios g 700

NOBEL DARK g 1.000

JOYCREAM DARK g 600

Candied orange g 500

NOBEL DARK g 1.000

JOYCREAM DARK g 700

CRUNCHY BEADS MIX g 600

NOBEL DARK g 1.000

NOCCIOLATA ICE g 700  
WHOLE ROASTED WALNUTS g 700

NOBEL DARK g 1.000  
JOYCREAM PISTACCHIO g 700  
Whole shelled pistachios g 700

NOBEL DARK g 1.000  
JOYCREAM WAFERNUT NOIR g 1.000

NOBEL DARK g 1.000  
JOYCREAM CHOCOBISCOTTO g 1.000

NOBEL DARK g 1.000  
JOYCREAM CARAMEL BISCOTTO g 1.000

#### **FURTHER JOYCREAM FLAVOURS**

- NOCCIOLATA ICE CROCK
- WAFERNUT CLAIR
- AMORENERO
- DONATELLO
- CORN FLAKES
- AMARETTO

#### **AND FURTHER CRUNCHY IDEAS**

- DULCAMARA
- GOCCE DI MERINGA
- GOCCE DI AMARETTO
- GRANELLA DI BISCOTTO
- CRUNCHY BEADS WHITE
- Corn Flakes
- Puffed rice
- Müesli
- Cereals

The recipe of Soft Torrone and all the suggested variations are available for [download here](#).