



PREMIUM SOFT NOUGAT: FRIZZZI POP PINK

SOFT WHITE CHOCOLATE NOUGAT WITH CRACKLING INCLUSIONS

DIFFICULTY LEVEL



FIZZY NOUGAT

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

JOYCREAM FRIZZZI POP PINK

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 JOYCREAM FRIZZZI POP PINK and blend until you get a homogeneous mixture.

FINAL COMPOSITION

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

