



SOFT NOUGAT WITH CHOCOLATE, PISTACHIO AND TORRONCINO

PISTACHIO AND TORRONCINO INSERT

INGREDIENTS

NOBEL PISTACCHIO

g 250

JOYCREAM TORRONCINO

g 175

PREPARATION

Melt the Nobel at 40°C, add JOYCREAM and mix.

Pour in the silicone mold for inserts and put in the refrigerator until complete crystallization (at least 2 hours).

Unmold.

EXTERNAL DARK TORRONCINO COVERING

INGREDIENTS

NOBEL BITTER

g 500

JOYCREAM TORRONCINO

g 350

PREPARATION

Melt the NOBEL BITTER at 40°C, add JOYCREAM TORRONCINO and mix.

Pour into the silicone mold for soft nougat.

Place the pistachio and torroncino insert so that it will be completely covered with the dark mixture.

Smooth well the bottom and place in the fridge for at least 2 hours.

Unmold from the silicone and keep at temperature around 15/18°C.