



## CHOCOLATE, CREAM AND ALMOND SOFT NOUGAT

### WHITE CHOCOLATE AND CREAM SOFT NOUGAT WITH CRISPY INCLUSIONS

DIFFICULTY LEVEL



#### CHOCOLATE NOUGAT

##### INGREDIENTS

NOBEL BIANCO

CHOCOCREAM BIANCO

GRANELLA DI CROCCANTE

WHOLE ROASTED ALMONDS

g 1000

g 700

g 300

g 500

##### PREPARATION

Melt NOBEL BIANCO in the microwave, stirring from time to time and making sure to reach the temperature of 40°C.

When the chocolate has melted completely, add CHOCOCREAM PASTICCERA, GRANELLA CROCCANTE, toasted almonds and blend until you get a homogeneous mixture.

Pour the mixture in a silicone mold 30x40 or in a baking tray covered with a baking paper.

Refrigerate for at least 1 hour.

Once the nougat is done, remove it from the mold or baking paper and let them rest at room temperature (18-20°C) for at least 1 hour..

##### FINAL COMPOSITION

Cut the nougat in the desired shape

Storage: keep the temperature lower than 22°C.