

# PREMIUM SOFT NOUGAT: MILK TROPICAL

# SOFT MILK CHOCOLATE NOUGAT WITH CRUNCHY TROPICAL INCLUSIONS.

DIFFICULTY LEVEL





## STEP 1

INGREDIENTS
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SINFONIA CIOCCOLATO AL LATTE 38% PRALIN DELICRISP TROPICAL

### FINAL COMPOSITION

Pour the mixture in a silicone mold 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 mold and remove the transfer sheet.

### **PREPARATION**

g 1000

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Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 45 °C.

When the chocolate has melted completely, add PRALIN DELICRISP and blend until you get a homogeneous mixture.

