



HAZELNUT SOFT NOUGAT

STEP 1

INGREDIENTS

NOBEL BIANCO - MELT AT 45°C	g 1.000
COVERCREAM BIANCO - AT ROOM TEMPERATURE	g 500-600
NOCCIOLE INTERE TOSTATE	g 700
PASTA NOCCIOLA - AT ROOM TEMPERATURE	g 100

FINAL COMPOSITION

Combine all the ingredients together.

Cast in a mould and let crystallize at room temperature until fully hardened.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF