



DARK CHOCOLATE SOFT NOUGAT

STEP 1

INGREDIENTS

| | |
|---|---------|
| NOBEL BITTER - MELT AT 45°C | g 1.000 |
| COVERCREAM CIOCCOLATO - AT ROOM TEMPERATURE | g 700 |
| NOCCIOLE INTERE TOSTATE | g 700 |

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