



## CRUNCHY SOFT NOUGAT (DARK, MILK, WHITE)

BASIC RECIPE TO CREATE THREE DIFFERENT VERSIONS OF SOFT NOUGAT WITH CRUNCHY INCLUSIONS.

DIFFICULTY LEVEL



### DARK NOUGAT BASE

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#### INGREDIENTS

NOBEL BITTER - MELT AT 45°C	g 1.000
PRALIN DELICRISP NOIR	g 1.000

### MILK NOUGAT BASE

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#### INGREDIENTS

NOBEL LATTE - MELT AT 45°C	g 1.000
PRALIN DELICRISP CLASSIC	g 1.000

### WHITE NOUGAT BASE

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#### INGREDIENTS

NOBEL BIANCO - MELT AT 45°C	g 1.000
PRALIN DELICRISP BLANC	g 1.000

#### FINAL COMPOSITION

Combine NOBEL and PRALIN DELICRISP and cast into proper silicone moulds.

Let it rest until fully hardened, then remove from mould.



## RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

### **AMBASSADOR'S TIPS**

You can easily adjust the texture of the end product: increase the dose of PRALIN DELICRISP to get a softer consistency, conversely, increase the dose of NOBEL to obtain a firmer texture.