



## PISTACHIO SOFT NOUGAT

### RECIPE FOR SOFT NOUGAT WITH PISTACHIOS

DIFFICULTY LEVEL



#### STEP 1

##### INGREDIENTS

NOBEL BIANCO - MELT AT 45°C

CHOCOCREAM PISTACCHIO

WHOLE PISTACHIOS

g 1.000

g 700

g 700

##### PREPARATION

Combine all the ingredients together and cast the mixture into silicone moulds or steel moulds.

Refrigerate until fully hardened.



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 CHOCOCREAM to get a softer consistency, conversely, increase the dose of NOBEL to obtain a firmer texture.