

PREMIUM SOFT NOUGAT: CRUNCHY HAZELNUT

STEP 1

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	g 1000	Melt the chocolate in the microwave, stirring from time to time and making sure to reach the
NOCCIOLATA PREMIUM	g 700	temperature of 40 °C.
GRANELLA DI CROCCANTE	g 500	When the chocolate has melted completely, add the cream and blend until you get a homogeneous
		mixture, then add the inclusions.
		Pour the mixture in a silicone mould 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 mould and remove the transfer sheet.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

