



## PREMIUM SOFT NOUGAT: ORANGE BITTER

### STEP 1

#### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 76%

PASTA BITTER

DICED CANDIED ORANGE

#### PREPARATION

g 1000

Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 40 °C.

g 800

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