



## PREMIUM SOFT NOUGAT: FRIZZZI POP CHOC

Soft dark chocolate nougat with crackling inclusions

**DIFFICULTY LEVEL**



### FIZZY NOUGAT

#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

JOYCREAM FRIZZZI POP CHOC

g 1000

g 800

#### PREPARATION

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

When the chocolate has melted completely, add the JOYCREAM FRIZZZI POP CHOC and blend until you get a homogeneous mixture.

#### FINAL COMPOSITION

Pour the mixture in a silicone mold 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 mold and remove the transfer sheet.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

