



PREMIUM SOFT NOUGAT: MILK TROPICAL

Soft milk chocolate nougat with crunchy tropical inclusions.

DIFFICULTY LEVEL



Step 1

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

g 1000

PRALIN DELICRISP TROPICAL

g 1000

PREPARATION

Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 45 °C.

When the chocolate has melted completely, add PRALIN DELICRISP 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.