



DARK CHOCOLATE SOFT NOUGAT

Step 1

INGREDIENTS

NOBEL BITTER - MELT AT 45°C	g 1.000
COVERCREAM CIOCCOLATO - AT ROOM TEMPERATURE	g 700
NOCCIOLE INTERE TOSTATE	g 700

FINAL COMPOSITION

Combine all the ingredients together.

Cast in a mould and let crystallize at room temperature until fully hardened.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF