



PREMIUM SOFT NOUGAT: FLEUR DE GIANDUIA

Step 1

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 1000

PRALIN DELICRISP CARAMEL FLEUR DE SEL

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 the PRALIN DELICRISP and blend until you get a homogeneous mixture.

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