



PREMIUM SOFT NOUGAT: CRUNCHY HAZELNUT

Step 1

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

NOCCIOLATA PREMIUM

GRANELLA DI CROCCANTE

g 1000

g 700

g 500

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 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