

SOFT CHOCOLATE TORRONE

The combination of NOBEL chocolate surrogate and JOYCREAM allows the creation of many different kinds of soft torrone, starting from the same basic recipe.

PREPARATION
Melt NOBEL chocolate surrogate in microwave oven or in a double boiler, until it becomes liquid (40 - 45°).
Add NOCCIOLATA ICE or JOYCREAM and blend to perfect homogeneity. Add the crunchy ingredient, mix and pour in a mould or baking tray covered with baking paper (height 2 – 3 cm).
Keep in a fridge for at least 30 minutes; after demoulding, you can wrap the whole soft torrone or cut it into pieces.

RECOMMENDATIONS
- Keep the soft torrone at positive temperature between 5 and 15° C;
- You can adjust consistency by adding or reducing the dosage of NOBEL in the recipe;

Product duration: about 45 days.

SUGGESTED VARIETIES
Here are the dosages for some varieties of soft torrone, made with white, milk or dark chocolate.

WHITE SOFT TORRONE
NOBEL WHITE + JOYCREAM + Crunchy ingredient

NOBEL WHITE g 1.000
JOYCREAM PISTACCHIO g 1.000
Whole shelled pistachios g 300

NOBEL WHITE g 1.000
JOYCREAM TORRONCINO g 700
Lightly roasted whole almonds g 600

NOBEL WHITE g 1.000
JOYCREAM NOCCIOLATA WHITE g 600
CRUNCHY BEADS DARK g 700

NOBEL WHITE g 1.000
JOYCREAM NOCCIOLINA g 800
Salted peanuts g 400

NOBEL WHITE g 1.000
JOYCREAM NOCCIOLATA WHITE g 700
WHOLE ROASTED HAZELNUTS g 700

NOBEL WHITE g 1.000
JOYCREAM NOCCIOLATA WHITE g 700
Whole shelled pistachios g 400 + CRUNCHY BEADS MILK g 300

NOBEL WHITE g 1.000
JOYCREAM MERINGA g 1000

NOBEL WHITE g 1.000
JOYCREAM LEMONBISCOTTO g 1.000

MILK SOFT TORRONE
NOBEL MILK + JOYCREAM + Crunchy ingredient

NOBEL MILK g 1.000
NOCCIOLATA ICE PREMIUM g 700
WHOLE ROASTED HAZELNUTS g 700

NOBEL MILK g 1.000
JOYCREAM BESAMEMUCHO g 800
WHOLE ROASTED HAZELNUTS g 400

NOBEL MILK g 1.000

JOYCREAM NOCCIOLINA g 800
Salted peanuts g 400

NOBEL MILK g 1.000
JOYCREAM COCONTY g 800
Chopped walnuts g 600

NOBEL MILK g 1.000
NOCCIOLATA ICE g 700
Shelled pistachios g 300 + Lightly roasted whole almonds g 400

NOBEL MILK g 1.000
JOYCREAM SUPREMO g 1.000

NOBEL MILK g 1.000
JOYCREAM CROCCANTISSIMO g 1.000

NOBEL MILK g 1.000
JOYCREAM CHOCOBISCOTTO g 1.000

DARK SOFT TORRONE
NOBEL DARK + JOYCREAM + AGGIUNTA CROCCANTE

NOBEL DARK g 1.000
NOCCIOLATA ICE PREMIUM g 600
Whole shelled pistachios g 700

NOBEL DARK g 1.000
JOYCREAM DARK g 600
Candied orange g 500

NOBEL DARK g 1.000
JOYCREAM DARK g 700
CRUNCHY BEADS MIX g 600

NOBEL DARK g 1.000
NOCCIOLATA ICE g 700
WHOLE ROASTED WALNUTS g 700

NOBEL DARK g 1.000
JOYCREAM PISTACCHIO g 700
Whole shelled pistachios g 700

NOBEL DARK g 1.000
JOYCREAM WAFERNUT NOIR g 1.000

NOBEL DARK g 1.000
JOYCREAM CHOCOBISCOTTO g 1.000

NOBEL DARK g 1.000
JOYCREAM CARAMEL BISCOTTO g 1.000

FURTHER JOYCREAM FLAVOURS
- NOCCIOLATA ICE CROCK
- WAFERNUT CLAIR
- AMORENERO
- DONATELLO
- CORN FLAKES
- AMARETTO

AND FURTHER CRUNCHY IDEAS
- DULCAMARA
- GOCCE DI MERINGA
- GOCCE DI AMARETTO
- GRANELLA DI BISCOTTO
- CRUNCHY BEADS WHITE
- Corn Flakes
- Puffed rice
- Müesli

- Cereals

The recipe of Soft Torrone and all the suggested variations are available for download here.