



CHOCOLATE, CREAM AND ALMOND SOFT NOUGAT

👤 Basic level

White chocolate and cream soft nougat with crispy inclusions

CHOCOLATE NOUGAT

[NOBEL BIANCO](#)

[CHOCOCREAM BIANCO](#)

[GRANELLA DI CROCCANTE](#)

whole roasted almonds

1000g

700g

300g

500g

Melt NOBEL BIANCO 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 CHOCOCREAM PASTICCERA, GRANELLA CROCCANTE, toasted almonds and blend until you get a homogeneous mixture.

Pour the mixture in a silicone mold 30x40 or in a baking tray covered with a baking paper.

Refrigerate for at least 1 hour.

Once the nougat is done, remove it from the mold or baking paper and let them rest at room temperature (18-20°C) for at least 1 hour..

FINAL COMPOSITION

Cut the nougat in the desired shape

Storage: keep the temperature lower than 22°C.

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GROUP

Extraordinary
made simple.