

CHOCOLATE, CREAM AND ALMOND SOFT NOUGAT

Basic level

White chocolate and cream soft nougat with crispy inclusions

CHOCOLATE NOUGAT

NOBEL BIANCO	1000g
CHOCOCREAM BIANCO	700g
GRANELLA DI CROCCANTE	300g
whole roasted almonds	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 desidered shape
Storage: keep the temperature lower than 22°C.

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