

CHOCOLATE, CREAM AND ALMOND SOFT NOUGAT

White chocolate and cream soft nougat with crispy inclusions

CHOCOLATE NOUGAT

INGREDIENTS

NOBEL BIANCO
CHOCOCREAM BIANCO
GRANELLA DI CROCCANTE
whole roasted almonds

PREPARATION

1000g Melt NOBEL BIANCO in the microwave, stirring from time to time and

700g making sure to reach the temperature of 40°C.

300g When the chocolate has melted completely, add CHOCOCREAM

500g 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.