



PREMIUM SOFT NOUGAT SPECULOOS

👤 Intermediate level



RECIPE CREATED BY:

Davide Lista
Pastry Chef

BASIC RECIPE

RENO CONCERTO LACTEE CARAMEL
JOYCREAM SPECULOOS
cinnamon powder

1000g
800g
14-18g

melt chocolate in the microwave, stirring occasionally.
when the chocolate is completely melt at 40°C degree,
add JOYCREAM SPECULOOS and cinnamon, mix it.

FINAL COMPOSITION

Pour the mixture in a silicone mould covered with a transfer sheet.

Refrigerate at 16-18 °C until the mixture has completely crystallized. If you don't have a crystallizer, you can put the moul in fridge for 1 hours.

When is ready, remove the mould and the transfert sheet and forming pieces of the desired size.

For maintain the nougat is important conserv at maximum 20-22°C.

irca
GROUP

Extraordinary
made simple.