



PREMIUM SOFT NOUGAT SPECULOOS

chef Intermediate level

basic recipe

Ingredients

RENO CONCERTO LACTEE CARAMEL
JOYCREAM SPECULOOS
cinnamon powder

Preparation

1000g melt chocolate in the microwave, stirring occasionally.
800g when the chocolate is completely melt at 40°C degree, add JOYCREAM
14-18g 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.