



# SOFT NOUGAT WITH CHOCOLATE, PISTACHIO AND TORRONCINO

👤 Intermediate level

## PISTACHIO AND TORRONCINO INSERT

### INGREDIENTS

NOBEL PISTACCHIO

JOYCREAM TORRONCINO

### PREPARATION

- 250g Melt the Nobel at 40°C, add JOYCREAM and mix.
- 175g Pour in the silicone mold for inserts and put in the refrigerator until complete crystallization (at least 2 hours).  
Unmold.

## EXTERNAL DARK TORRONCINO COVERING

### INGREDIENTS

NOBEL BITTER

JOYCREAM TORRONCINO

### PREPARATION

- 500g Melt the NOBEL BITTER at 40°C, add JOYCREAM TORRONCINO and mix.
- 350g Pour into the silicone mold for soft nougat.  
Place the pistachio and torroncino insert so that it will be completely covered with the dark mixture.  
Smooth well the bottom and place in the fridge for at least 2 hours.  
Unmold from the silicone and keep at temperature around 15/18°C.