



CUSTARD AND ALMOND PREMIUM NOUGAT

👤 Intermediate level

CHOCOLATE PREMIUM NOUGAT



RECIPE CREATED BY:

Marco De Grada
Pastry chef

CHOCOLATE NOUGAT MIX

SINFONIA CIOCCOLATO BIANCO

CHOCOCREAM BIANCO

GRANELLA DI CROCCANTE

whole roasted almonds

1000g

700g

300g

500g

Combine all the ingredients.

Fill the silicone mould and refrigerate for a couple of ours.

FINAL COMPOSITION

Unmould the nougats and coat with the chocolate.

Decorate with DAISY and BUTTERCUP DOBLA.

irca
GROUP

Extraordinary
made simple.