



## HAZELNUT SOFT NOUGAT

### STEP 1

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#### INGREDIENTS

|   |           |
|---|-----------|
| NOBEL BIANCO - MELT AT 45°C             | g 1.000   |
| COVERCREAM BIANCO - AT ROOM TEMPERATURE | g 500-600 |
| NOCCIOLE INTERE TOSTATE                 | g 700     |
| PASTA NOCCIOLA - AT ROOM TEMPERATURE    | g 100     |

#### FINAL COMPOSITION

Combine all the ingredients together.

Cast in a mould and let crystallize at room temperature until fully hardened.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF