



## DARK CHOCOLATE SOFT NOUGAT

### STEP 1

---

#### INGREDIENTS

NOBEL BITTER - MELT AT 45°C	g 1.000
COVERCREAM CIOCCOLATO - AT ROOM TEMPERATURE	g 700
NOCCIOLE INTERE TOSTATE	g 700

#### 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