



PREMIUM SOFT NOUGAT: FRIZZZI POP CHOC

SOFT DARK CHOCOLATE NOUGAT WITH CRACKLING INCLUSIONS

DIFFICULTY LEVEL



FIZZY NOUGAT

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%

JOYCREAM FRIZZZI POP CHOC

PREPARATION

g 1000

Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 40°C.

g 800

When the chocolate has melted completely, add the JOYCREAM FRIZZZI POP CHOC and blend until you get a homogeneous mixture.

FINAL COMPOSITION

Pour the mixture in a silicone mold covered with a transfer sheet.

Refrigerate at 16-18°C until the mixture has completely crystallized.

Once the nougat is done, remove it from the mold and remove the transfer sheet.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF