



PREMIUM SOFT NOUGAT: FRIZZZI POP PINK

SOFT WHITE CHOCOLATE NOUGAT WITH CRACKLING INCLUSIONS

DIFFICULTY LEVEL



FRIZZY NOUGAT

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

JOYCREAM FRIZZZI POP PINK

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 PINK and blend until you get a homogeneous mixture.

FINAL COMPOSITION

Pour the mixture in a silicone mould 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 mould and remove the transfer sheet.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF