



## CUSTARD AND ALMOND PREMIUM NOUGAT

### CHOCOLATE PREMIUM NOUGAT

DIFFICULTY LEVEL



#### CHOCOLATE NOUGAT MIX

##### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33% - MELTED AT 40°C

CHOCOCREAM BIANCO

GRANELLA DI CROCCANTE

WHOLE ROASTED ALMONDS

g 1000

g 700

g 300

g 500

##### PREPARATION

Combine all the ingredients.

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

#### COATING

##### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED AT 29°C

To Taste

##### FINAL COMPOSITION

Unmould the nougats and coat with the chocolate.

Decorate with DAISY and BUTTERCUP DOBLA.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER