



CRUNCHY SOFT NOUGAT (DARK, MILK, WHITE)

BASIC RECIPE TO CREATE THREE DIFFERENT VERSIONS OF SOFT NOUGAT WITH CRUNCHY INCLUSIONS.

DIFFICULTY LEVEL



DARK NOUGAT BASE

INGREDIENTS

NOBEL BITTER - MELT AT 45°C	g 1.000
PRALIN DELICRISP NOIR	g 1.000

MILK NOUGAT BASE

INGREDIENTS

NOBEL LATTE - MELT AT 45°C	g 1.000
PRALIN DELICRISP CLASSIC	g 1.000

WHITE NOUGAT BASE

INGREDIENTS

NOBEL BIANCO - MELT AT 45°C	g 1.000
PRALIN DELICRISP BLANC	g 1.000

FINAL COMPOSITION

Combine NOBEL and PRALIN DELICRISP and cast into proper silicone moulds.

Let it rest until fully hardened, then remove from mould.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

AMBASSADOR'S TIPS

You can easily adjust the texture of the end product: increase the dose of PRALIN DELICRISP to get a softer consistency, conversely, increase the dose of NOBEL to obtain a firmer texture.