



PISTACHIO SOFT NOUGAT

RECIPE FOR SOFT NOUGAT WITH PISTACHIOS

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

NOBEL BIANCO - MELT AT 45°C

CHOCOCREAM PISTACCHIO

WHOLE PISTACHIOS

g 1.000

g 700

g 700

PREPARATION

Combine all the ingredients together and cast the mixture into silicone moulds or steel moulds.

Refrigerate until fully hardened.

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 CHOCOCREAM to get a softer consistency, conversely, increase the dose of NOBEL to obtain a firmer texture.