



PREMIUM SOFT NOUGAT: FLEUR DE GIANDUIA

STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 1000

g 1000

PREPARATION

Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 45 °C.

When the chocolate has melted completely, add the PRALIN DELICRISP and blend until you get a homogeneous mixture.

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