



PREMIUM SOFT NOUGAT: LEMON FRESHNESS

STEP 1

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%
PRALIN DELICRISP CITRON MERINGUE

PREPARATION

g 1000 Melt the chocolate in the microwave, stirring from time to time and making sure to reach the temperature of 45 °C.

g 1000 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