



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.