



## PREMIUM SOFT NOUGAT: DARK BERRY

### STEP 1

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#### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%

PRALIN DELICRISP FRUITS ROUGES

#### PREPARATION

g 1000

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

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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