

DARK CHOCOLATE SOFT NOUGAT

STEP 1

INGREDIENTS

NOBEL BITTER - MELT AT 45°C $$g\,1.000$ COVERCREAM CIOCCOLATO - AT ROOM TEMPERATURE $$g\,700$ NOCCIOLE INTERE TOSTATE $$g\,700$

FINAL COMPOSITION

Combine all the ingredients together.

Cast in a mould and let crystallize at room temperature until fully hardened.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

