

LEMON SOFT NOUGAT

STEP 1

INGREDIENTS

NOBEL BIANCO - MELT AT 45°C g 1.000

COVERCREAM LIMONE - AT ROOM TEMPERATURE g 700

ROASTED ALMONDS 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

