

NAPOLETAN WHITE HAZELNUT NOUGAT

Nougat

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EDELWEISS WHITE CHOCOLATE ICAM PROFESSIONAL
EDELWEISS CREAM ICAM PROFESSIONAL
HAZELNUT PASTE ICAM PROFESSIONAL
DIAMANTE DARK CHOCOLATE 67% ICAM PROFESSIONAL

Yeld: 2 bars - 1.1kg each
Mould: Pavoni Sequoia KE066

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COMPONENTS

NAPOLETAN HAZELNUT AND WHITE
CHOCOLATE NOUGAT

INGREDIENTS

900 g **Edelweiss White Chocolate**
Icam Professional Code 8372
700 g **Edelweiss Cream**
Icam Professional Code 7563
300 g **Hazelnut paste**
Icam Professional Code 1862
300 g roasted hazelnuts

PROCEDURE

Prepare the shell in the mould using
Diamante Dark Chocolate 67% Icam
Professional Code 8307. Use the tempered
white chocolate, add the other ingredients
one by one and mix.

ASSEMBLY

Prepare the moulds with the dark chocolate. Pour the mixture in. Chill. Leave to crystallise for 12 hours at a temperature of 16°C and 45% humidity. Remove from the moulds and decorate as required.



EDELWEISS WHITE CHOCOLATE

Finest quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.



DIAMANTE DARK CHOCOLATE 67%

Delicate and full on the palate, maintaining a perfect balance of sweetness and bitterness, providing an excellent flavour of cocoa and chocolate.



HAZELNUT PASTE

The exclusive use of high quality hazelnuts, the uniform roasting and the absence of any residual peel provide the characteristics of this high quality hazelnut paste.



EDELWEISS CREAM

Base cream, soft to cut. Milky taste, which is ideal in combination with other flavourings oils and pastes. May be whipped pure or with additional chocolate to add more structure. Excellent with the addition of inclusions. Possible uses: toppings, paste addition to butter/ meringue flavouring/creams, glazing and decorations. Outstanding when whipped for the decoration of cupcakes.

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CULTURE - COMPETENCE - CREATIVITY