

NOROHY

• BOLD, PURE VANILLA & FOR CONSCIOUS CUISINE •

DOKA NOUGAT

FOR 2526 G DE NOUGAT DOKA

SMOKED MARBLED NOUGAT

Mineral water.....	185g
Sugar.....	545g
Glucose DE35/40.....	110g
Honey.....	270g
Egg whites.....	120g
SOSA Albuwhip powdered egg whites.....	5g
Sugar.....	50g
PARIANI Roasted PGI Piedmont hazelnuts.....	160g
Candied orange peel.....	80g
Cocoa butter.....	95g
NOROHY Smoked TADOKA.....	6g

Bring the water and sugar to a boil, then **add** the glucose. When the syrup reaches 250°F (120°C), **start** heating the honey to 250°F (122°C).

At the same time, **beat** the egg whites with the powdered egg whites and sugar.

When the syrup reaches 285°F (140°C), **pour** the honey over the egg whites. **Add** the cooked sugar when it reaches 345°F (174°C).

Replace the whisk attachment with the paddle attachment.

Dry the nougat for a few minutes using a heat gun.

At 120°F (50°C), **add** the melted cocoa butter.

Place the mixture on a silicone mat and **divide** into two-thirds and one-third.

Stir in the hot nuts into the two-thirds by hand.

Stir the melted smoked TADOKA into the remaining third.

Place one block on top of the other and **fold** three times.

Make the marbled nougat.

Place the still-warm nougat in a 6×6 inch frame, then **place** a sheet of wafer paper on top. **Press down** with an angled spatula to secure the sheet in place. **Turn** the frame over and **repeat** the operation.

Leave to set overnight, then cut to size using a serrated-edge knife.

