

NOUGAT



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Whole almonds	3120	30,1
Pistachios	600	5,8
Inverted sugar	900	8,7
Water (1)	590	5,7
Sugar (1)	1740	16,8
Glucose sirup	1950	18,8
Sugar (2)	700	6,8
Yumgo <i>WHOLE POWDER</i>	80	0,8
Water (2) (to hydrate the powder)	680	6,6
Total	10360	100,0



PROCESS

- Roast the almonds and the pistachios.
- Mix Yumgo White Powder with water to rehydrate it.
- Start cooking the syrup (1).
- When the inverted sugar reaches 100°C, start whipping the rehydrated Yumgo White Powder, together with the sugar.
- At 131°C, stop cooking the inverted sugar and pour over the whipped Yumgo White. Continue whipping.
- When the sugar syrup reaches 143°C/145°C, pour over the whites.
- Dry the mixture using the flat beater for 25 minutes.
- Add the almonds and pistachios, place in a frame and let it dry for 1 night.



TIPS

- The nougat can be kept for several months in an airtight packaging.

For your questions and projects, contact us at innovation@yumgo.fr

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