

# NOUGAT

*Hazelnut nougat and paste*



*Odense*

# CREATE TEMPTING TREATS WITH HAZELNUT NOUGAT



## CRISPY NOUGAT TREATS

220 g	ODENSE Nougat
100 g	milk chocolate
35 g	corn flakes or other crisp cereal
75 g	chopped hazelnuts or other nuts

Melt nougat and chocolate and mix with corn flakes and nuts. Fill in small confectionery capsules, decorate and leave in a cold place to set.



## NOUGAT FILLING

500 g	sugar
500 g	margarine or butter
	ODENSE Nougat in piping bag

Mix sugar and margarine and fill in the middle of croissants along with ready nougat in piping bag.



## NOUGAT MOUSSE

200 g	ODENSE Nougat
100 g	milk chocolate
1000 g	whipping cream
200 g	pasteurized egg yolks
80 g	sugar
20 g	gelatin

Melt nougat and chocolate. Whip the cream. Whip the egg yolks with sugar. Soak the gelatin in cold water and melt it. Mix the melted gelatin with the egg yolks and nougat/chocolate. Fold in the whipped cream. Use the nougat mousse as layers with your favorite cake base or sponge cake or as a part of a dessert.



## CONFECTIONERY WITH NOUGAT

Roll down marzipan to the desired thickness, spread nougat on the marzipan, roll as a roulade and cut into slices.

## HAZELNUT CRUNCH AND NOUGAT PRALINE

500 g diced hazelnuts  
300 g sugar  
50 g egg whites

Mix the hazelnuts, sugar and egg whites and bake 15 min. at 180° C. Fill half a chocolate mould with ready to pipe nougat, add hazelnut crunch and fill the rest of the mould with nougat. Close the praline with chocolate.



## NOUGAT BUTTER CREAM

500 g icing sugar  
1000 g butter  
400 g ODENSE Nougat

Stir icing sugar with butter until it is light and fluffy. Melt nougat and mix into the butter cream. Use your favorite cake base or sponge to make layers with the nougat butter cream and decorate with glaze.



# ODENSE HAZELNUT NOUGAT

are made with roasted hazelnuts and very easy to work with. At a product temperature of 10 – 12° C, the ODENSE Nougat in blocks can be rolled out and sliced to use for covering. If the nougat gets too cold, it will crumble.

Nougat can be stirred directly into cream at 30° C, or melted by using a double boiler or in the microwave.

Be aware that the nougat does not overheat, then it becomes gritty. Use hazelnut nougat as you would use milk chocolate in desserts and confectionery treats.

ODENSE hazelnut nougat in piping bags is ready to use and can be employed as decoration, topping, filling or as flavour to creams.

ODENSE Hazelnut Nougat is supplied in cartons of 6 x 1 kg blocks or 3 x 4 kg blocks. ODENSE Hazelnut Nougat in pipingbags is supplied in cartons of 6 x 1 kg pipingbags.

## Shelf life

9 months from date of production

Store cool and dry



BY APPOINTMENT TO THE ROYAL DANISH COURT

## ODENSE MARCIPAN

5000 ODENSE C · DENMARK

Odense Marcipan A/S · Toldbodgade 9 - 19 · DK-5000 Odense C · Tlf. +45 63 11 72 00 · [www.odense-marcipan.com](http://www.odense-marcipan.com)