

Nougat Montelimar

(Yields approx 4 bars nougat)

Heavily dust a tray with icing sugar, set both tray and icing sugar aside. Have a bowl of warm water handy, near the dusted tray.

250g Almonds
150g Pistachios

1. Roast nuts and keep warm

100g Honey
200g Glucose
150g Water
400g sugar

2. Combine in a saucepan and boil to 145 degrees celcius

15ml Lemon juice
90ml Egg whites

3. Whisk together until frothy, then add the boiled liquid (above) while still at 145degrees, slowly to the whisked egg whites, careful not to hit the whisk with hot mix.

4. Whisk until mixture is cool, then fold in warm nuts

5. Wetting your hands with warm water, move the mixture onto the pre-dusted tray. Fatten mixture out to approximately 1.5-2cm thick. Keep wetting hands so that the mixture does not stick to you.

Dust heavily with icing sugar, glad wrap tightly and keep for 2 days to set, then cut into bars and brush with chocolate or serve as is.

ENJOY!