

Nougat Almond Balls (20 – 25 pieces)

22.10.14

Ingredients:

100 g almonds, chopped
200 g VIVANI Dark Nougat Chocolate
30 wafer rolls

Method:

Roast the almonds for 5 minutes in the oven at 200 °C (180 °C for a fan oven). Roughly chop the chocolate and melt in a water bath (don't let it get too hot!). Crush the wafers into crumbs and stir them into the chocolate, then leave the mixture to cool (ideally place it in icy water). Once the mixture has started to set, spoon out cherry-sized pieces and mould them into balls by hand. Immediately roll the balls in the chopped almond pieces, until they are completely covered.

Level: 1