

Almond Nougat Recipe

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Prep. time : 20 minutes

Cook time : 15 minutes

Ready in 35 minutes plus cooling

Level : Advanced

Ingredients:

- Egg whites 55g (2oz)
- Honey 250g (8.8oz)
- Sugar 400g (14oz)
- Glucose 100g (3.5oz)
- Vanilla powder to taste
- Cocoa butter 50g (1.8oz)
- Almonds 200g (7oz)
- Dried cranberries 100g (3.5oz)
- Dried apricots 100g (3.5oz)

Directions

1. Prepare a baking pan approximately 20cmx20 cm (8x8 inches) large. Line it with parchment paper and put wafer paper on the bottom. If your wafer paper is smaller, you can put another piece, so the bottom of the pan is covered. Prepare the paper for the top of your nougat too, and set aside.
2. Put the egg whites into a bowl of a stand mixer fitted with whisk attachment.
3. Put honey in a small pan, and put sugar with some water into another pan.
4. Toast the almonds in the oven heated to 180°C (350°F) for 10 minutes, and chop the dried fruits. Put everything into a bowl and leave in the oven at temperature of 120°C (250°F) until needed.

5. Start cooking honey, and when it reaches 110°C (230°F) start whisking the egg whites on high speed.
6. When honey reaches 120°C (248°F), the egg whites should be whipped to soft peaks. Immediately pour the honey into the egg whites, and start cooking your sugar syrup. Continue whisking the egg whites as you cook the syrup.
7. When the syrup starts to boil, add the glucose and continue cooking until it reaches 155°C (311°F). At that point carefully pour the syrup into the mixture of egg whites and honey.
8. Continue whisking for another couple of minutes.
9. Add vanilla and melted cocoa butter and continue whisking for another minute.
10. Stop the mixer and mix the hot nougat with prepared nuts using wooden spoon or silicone spatula. The mixture will be very sticky.
11. Transfer the nougat into prepared pan, and cover it with prepared wafer paper. Lightly press the top to flatten it.
12. Leave the nougat to cool completely at room temperature.
13. Once cold, you can cut your nougat into bars or squares, as desired.