

NOUGATINE



FOOD SERVICE



Nougatine can be used as decoration for desserts, eclairs and cakes. Use it to create decadent serving bowls for Petit Fours or if you are daring, try making the show stopping Gâteau St. Honoré.

INGREDIENTS

- 250g **Chelsea White Sugar**
- 100g sliced almonds

METHOD

1. Line a metal baking sheet with baking paper. Measure a second sheet of paper the same size and set aside along with a wooden rolling pin.
2. Heat sugar in a non-stick frying pan over a medium heat, stir with a wooden spoon until it dissolves and turns a golden caramel colour.
3. Stir sugar with a wooden spoon until it dissolves and turns a golden caramel colour.
4. Remove from heat and stir in almonds until combined.
5. Working quickly, pour the melted sugar mixture onto the baking paper lined tray.
6. Use the wooden spoon to spread the mixture out (work quickly).
7. Place the second sheet of baking paper on top and use the rolling pin to roll the mixture out quickly into a thin sheet (around 3mm) before it hardens.
8. While mixture is hot, remove the paper and cut into strips or mould around shapes to create squiggles, bowls, shards – whatever you want.
9. Using the handles of two wooden spoons you can shape strips of Nougatine into zig-zags. For a fancy decoration, cut a thin strip of Nougatine and wrap around the handle of a wooden spoon to create a spiral. Remove before it hardens completely.

Once cool store in an airtight container. Use to decorate desserts such as Gateau St. Honoré or as a fancy topping for cupcakes, cakes and ice cream.

For the Gateau: cut out a triangle about 15cm at base (width of your gateau) and cut a hole in the top with a round metal cutter. Also, whilst hot cut a rectangle 15cm x 5cm long (this will form the other side panel along the short edge of the pastry). Set aside to cool and harden.

Once you have finished filling the gateaux place the triangle at one end and the rectangle at the other, securing each in place with hot caramel.

Tip: You can rework the Nougatine by heating it in the oven at 150°C. Place it on a baking tray and heat until it becomes soft to touch.

Note: The mixture must be hot to be pliable, to be safe make sure children are kept out of the kitchen when working with hot sugar.