

PECTIN NH Recipes

An original École Valrhona recipe



Almond Praliné Nougatine

- 100 g Water
- 100 g Glucose DE 38/40
- 100 g Dry butter
- 200 g Caster sugar
- 5 g SOSA Pectin NH
- 200 g CAMELIZED 60% ALMOND PRALINÉ
- 180 g SOSA Chopped Blanched Almonds

Heat the water, glucose and butter together.

At 120°F (50°C), add the sugar and Pectin NH mixture, and bring to the boil.

Add the praliné and chopped almonds, spread the mixture over a silicone mat and leave to cool.

Bake the nougatine at 355°F (180°C) for approx. 7-8 minutes.