

Nougat Mango

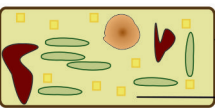


Recipe Quantity	1	silicon frames of 300 x 300 x 15 mm 11.81 x 11.81 x 0.59 inches	Recipe Number	PR10937
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Nougat Mango	
1,640 g Nougat Montélimar mango	57.85oz
50 g Icing sugar	1.76oz
25 g Potato starch	0.88oz
1 piece(s) Felchlin Base Plate Quadro	
3 piece(s) Felchlin Silicone frame Quadro white, 5 mm	
2 piece(s) Felchlin Backflon foil	
1,715 g	60.49 oz

Finishing
Pour the finished Nougat out onto a Backflon foil lined frame of 300 x 300 x 15 mm / 11.81 x 11.81 x 0.59 inches in height. Cover with a second Backflon foil and spread level. Leave to set at 14 - 16°C / 57.2 - 60.8°F. A thin layer of a mixture of icing sugar 2:1 and potato starch and brush off. Cut with a serrated knife pieces of 30 x 15 mm / 1.18 x 0.59 inches and enrobe or mask with couverture as desired.

Assembly



Powder mixture
or
Couverture
Nougat

1 — Nougat Montélimar mango	
# CS30521	
90 g Past. liquid egg white	3.17oz
375 g Honey	13.23oz
60 g Water	2.12oz
190 g Granulated sugar	6.7oz
75 g Glucose syrup DE 41-46	2.65oz
320 g Felchlin Mangonosa melt to 28°C / 82.4°F	11.29oz
280 g Hazelnuts whole, roasted	9.88oz
100 g Pumpkin seeds , roasted	3.53oz
70 g Dried pineapple triangles, sweetened pieces de 7 x 7 mm / 0.276 x 0.276 inch	2.47oz
80 g Dried sour cherries	2.82oz
1,640 g	57.85 oz

Roast the hazelnuts and pumpkin seeds.

Baking temperature:
160°C / 320°F
Baking time:
approx. 13 minutes

Whip the egg whites, cook the honey to 128°C / 262.4°F and pour into the egg whites on medium speed on the machine. Cook the sugar, glucose syrup and water to 156°C / 312.8°F and pour slowly into the honey meringue while whisking at high speed. Melt the OSA and add to the

mixture by hand with a spatula. Add the warm roasted hazelnuts and pumpkin seeds, pineapple and sour cherries.

Felchlin Products	
DC79	Mangonosa Filling mango passionfruit
VO07	Base plate Quadro Descr. 1
VO30	Silicone frame Quadro white, 5 mm Descr. 1
WR58	Backflon foil, single Descr. 1

Note: Not all products are available in all markets