

Nougatine

CUISIMAGES

Ref :
5493

Type :
Decoratoint

Preparation :
5 min
Rest:

Cooking :
10 min

Cost :


Difficulty :


Origin :




Ingredients

- 60 g of almonds
- 50 g of sugar
- 1 tablespoon of lemon juice



Brown almonds in a frying pan.

Mix time to time with a wooden spatula.



In a pan, pour sugar with lemon.

Cook on a very soft fire, without mixing, until it is brown.

Add almonds.



Mix with a wooden spatula, in order to cover almonds, until the color is perfect.



Pour Nougatine on a parchment paper, on the chopping board.

Spread out quickly Nougatine with the wooden spatula and cut forms as you want before it is getting hard.



Recommandation
Variante
Wine

Be fast at the end of the recipe.