



BY:
LAURENT MERIC,
 MASTER PASTRY CHEF
 & CHOCOLATIER.
 OWNER CACAO FINE
 CHOCOLATES &
 PATISSERIE
 52 Fitroy street,
 St Kilda, Vic

Spring carnival is coming up finely!

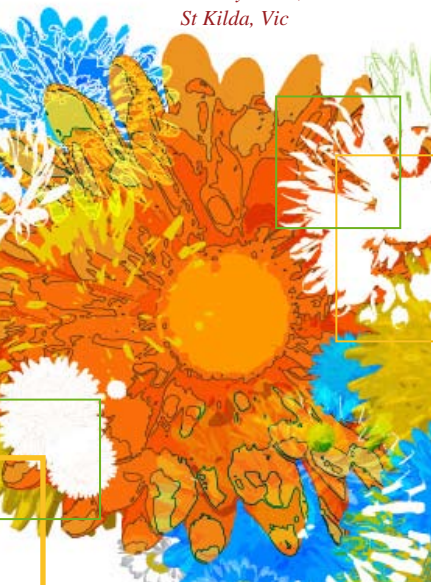
Montellimar Nougat



INGREDIENT	QUANTITY
• Sugar	1000gr
• Honey	700gr
• Water	270gr
• Vanilla bean	1pc
• Egg Whites	180gr
• Whole almonds	360gr
• Pistachio	180gr
• Hazelnut	180gr



1. Heat nuts in slow oven.
2. Boil sugar, honey, water and vanilla to 145°.
3. Meanwhile whisk egg whites until stiff peaks form.
4. Slowly pour sugar syrup into egg whites. Change whisk to paddle.
5. In first speed cook with blowtorch for 15 minutes.
6. Add hot nuts and spread into frames. Stack frames on top of each other and allow setting overnight.



Spring is a beautiful time for us, as it brings a lot more colours to our display!

- Berries of course, we have got a great range of colourfull berries from the Silvan Estate in the Yarra valley starting from November untill Easter!

We also have a new chocolate call "Dimitri" to celebrate spring:

- Composition: Almond praline as a base, then milk concentrate chocolate ganache, dipped in dark chocolate & finish with this beautiful design transfer!



Wish you a busy spring carnival!