

nougat

375gr nuts
420gr caster sugar
100gr liquid glucose
125gr water
50gr egg whites
110gr runny honey
icing sugar

roast the nuts the day before until golden, allow to cool in a moisture free area

400gr of the sugar , glucose and the water up to to 130c, then start to whip the egg whites, add the 20gr of sugar to make a meringue, then add the honey. when the sugar syrup reaches 145c, add to the whites. whisk for 12mins on full, turn the mixer down and add the nuts and pour onto warm tray with icing sugar coated parchment, dust the top and press and roll with more parchment. leave to cool for 6 hours