



Crunchy Chocolate Nougat with Castaño Garlic.



DIFICULTY
EASY



TYPE OF CUISINE
MEDITERRANEAN



Nº OF DINERS
6-8



TYPE OF DISH
DESSERT



PREPARATION TIME
60 MINUTES



GARLIC VARIETY
CASTAÑO

Ingredients

- 4 cloves of Castaño Garlic
- 125 gr of Pure Chocolate
- 125 gr of Milk Chocolate
- 50 gr of Puffed Rice

Step by Step



1. Peel, laminate, and finely chop the Garlic cloves.
2. Cut the Chocolate in pieces so that it is easier to melt.
3. Melt each type of Chocolate in bain-marie, that is, fill a pot half way with water and place on medium heat, making sure it is not brought to a boil. Place a metal or glass bowl in the pot so that it is in contact with the water but no water goes inside of it.
4. Add the Chocolate and simmer while stirring it softly with a spatula so that it gains texture and it does not stick to the bottom.
5. When it is completely melted, add the Garlic and the Puffed Rice. Stir for them to distribute evenly in the Chocolate.



DISH PRESENTATION:

6. Once the mixture is ready, remove the pot from the heat and place the mixture in molds. Leave it to cool down in the fridge for approximately 30 minutes, until it hardens, then unmold.
7. We can present our Nougat on a nice tray, a Christmas basket or wrapped in food-quality paper.

TIPS FROM THE CHEF Miguel Ángel Mateos:

- If you like some aroma in your Chocolate you may add a few drops of Berry, Apple or Peach liqueur to the mixture.
- To savour more textures we can add raisins or nut pieces to the mixture together with the Puffed Rice. This will add flavour and texture to our Nougat.
- This dessert is easy to modify to our own taste using our favourite chocolate variety.