Nougat Montélimar

Yield 112 pieces

Ingredients	Measure
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Hazelnuts, whole, skinned	150 g
Almonds, sliced, skinned	100 g
Pistachios	100 g
Dried apricots, diced	50 g
Dried cherries, diced	120 g
Candied orange peel, diced	50 g
Cocoa butter, melted	30 g
Granulated sugar for syrup	350 g
Corn syrup	90 g
Water	100 g
Egg whites	50 g
Granulated sugar for egg whites	35 g
Honey	200 g
Dark couverture, tempered	

Procedure:

- 1. Spread the hazelnuts and almonds on a sheet pan and roast in the oven @ 340° F until golden brown. Add pistachios and roast 3 minutes longer.
- 2. Mix the nuts with the fruit and keep warm
- 3. To make the syrup, combine the sugar, water, and glucose in a sauce pan and heat to 311° F.
- 4. Meanwhile, combine the egg whites with the remaining sugar and whip to soft peaks
- 5. Heat the honey to 248° F. With the mixer on low speed, slowly add the honey to the beaten egg whites.
- 6. After the honey has been incorporated, add the cooked sugar syrup in a steady stream and whip the mixture on low speed until it cools, about 20 minutes.
- 7. Pour the melted cocoa butter into the mixture and mix well
- 8. Carefully fold the fruit and nut mixture into the nougat
- 9. Pour into a 10" square frame on a silpat and cover with another silpat
- 10. Use a rolling pin to level the nougat, leave to set over night

