

# Torrone Italian Nougat

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-italian-nougat-recipe>

## Ingredients:

- 300 grams caster sugar
- 1 cup honey
- 2 egg white
- 2 tablespoons caster sugar
- 400 grams peeled almonds
- 100 grams pistachios peeled
- 4 sheets rice /waffle paper
- 325 grams dark chocolate
- 250 milliliters cream whole
- 1 1/2 cups caster sugar
- 1/2 cup water fresh
- 1 cup honey acacia or wild flowers
- 2 egg white
- 2 tablespoons caster sugar
- 14 ounces peeled almonds
- 3 1/2 ounces pistachios peeled
- 4 sheets rice /waffle paper
- 11 1/2 ounces dark chocolate
- 1 cup cream whole