

CHOCOLATE TOPS W. NOUGAT CARAMEL NUT CRISP

- 1 dl sugar
- 35 g chopped hazelnuts
- 250 g soft nougat
- 75 g chopped dark chocolate
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- 100 g dark chocolate (for dipping)



Melt sugar in a pan while stirring.

Add in the chopped nuts.

Pour the sugar mixture onto a tray covered with baking paper.

Let it cool and chop the caramel finely.

Melt the nougat at low heat and add the caramel and the chopped chocolate. Set aside to harden (you can cool it in the fridge).

When the mixture has hardened, you can now shape it into little round tops with a spoon and place on a tray. Put it in the fridge for a short while.

Melt the chocolate in a microwave or in a water bath.

Dip all the little tops in the melted chocolate and place on a tray to harden. Store in a cool place.

Happy baking!