

Sesame seed paste nougat

Cuisine: Turkish
Food category: Desserts



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Program steps

1

 Hot air

 100 %

 Termination by core probe temperature

 115 °C

 160 °C

 100 %



Ingredients - number of portions - 8

Name	Value	Unit
honey	700	g
vanilla bean	1	pcs
almonds	180	g
light tahini	300	g
extra virgin olive oil	20	ml

Nutrition and allergens

Allergens: 8	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	667.1 kJ
Carbohydrate	74.3 g
Fat	34.7 g
Protein	12.1 g
Water	0 g

Directions

1. Set the oven on dry heat at 130°C with core probe temperature at 115°C.
2. Pour the honey into an ovenproof dish, insert the core probe and bake until the probe alarm goes off.
3. Remove from heat and add the almonds and vanilla seeds.
4. With a a rubber spatula, stir the mixture while gradually adding the tahini until it is fully combined.
5. Oil a cake tin, pour in the mixture and allow to cool at room temperature.
6. Wrap tightly in cling film and allow to settle in the fridge for 24 hours.
7. Serve at room temperature.

Recommended accessories



Vision Pan