

Recipe

TURRONE



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Recipe: **JENN DAVIS**

INGREDIENTS

- 3 Egg Whites
- ¼ tsp Kosher Salt
- ¼ tsp Cream of Tartar
- 3 Cups White granulated Sugar or Castor Sugar
- 1 Cup Honey
- ¼ Cup Light Corn Syrup
- 2 Cups Roasted Almonds
- 1½ Cups Dried Apricot, chunks
- *confectionary rice paper optional



SERVING

1 Turrone



CATEGORY

Dessert



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Prepare Roasted Almonds

- STEP 1** Blanch whole almonds by boiling in water for 60 seconds, then transfer immediately to a bowl of cold water. Gently squeeze ends of almonds to pop off skin.
- STEP 2** Place almonds now without skin on a parchment paper lined tray and roast at 350 F (176 C) for 8-10 minutes until lightly brown. Set aside to cool.
- STEP 3** Prepare a 11 x 7 inch baking pan (or 9 x 13 inch for thinner) by spraying a thin coat of non-stick cooking spray and lining the bottom with parchment paper. (You can also use confectionary rice paper in place of the parchment paper.)

Prepare Nougat

- STEP 1** In the bowl of a stand mixer fitted with whisk attachment, add egg whites, salt, and cream of tartar. (don't whip until hot sugar is ready)
- STEP 2** In a deep sauce pan combine honey, sugar and corn syrup. (Use a saucepan

twice as deep as the liquid, as it will bubble and double in size while cooking.)

STEP 3 Stir honey mixture over medium high heat until the sugar has dissolved. (Use a pastry brush dipped in water to press sugar down from sides of pan, to prevent crystallization). A candy thermometer inserted into hot mixture should read 290 F (143 C) when sugar is ready.

STEP 4 Once honey mixture has reached 270 F turn on stand mixer and whisk egg whites until stiff peaks form (4-5 minutes.)

STEP 5 Remove honey mixture from heat once it has reached 290 F (132 C) and slowly drizzle into egg whites while continued to whisk on medium high speed. (Be careful to pour slowly and use gloves.)

STEP 6 Whisk egg whites and honey together until begins to firm. Switch to paddle attachment and beat until cool. (mixture should be firm and glossy.)

STEP 7 Take bowl of mixture from stand, pour in almonds and apricots. Stir with large spoon. Scoop mixture into prepared pan and press into an even layer.

STEP 8 Cover nougat with another sheet of parchment paper. Take your hands and using a little pressure to even out the top by pushing it level. Set a book on top of the parchment paper for weight.

STEP 9 Place pan in a cool location to set for several hours or overnight until firm. (do not put in the fridge or it will become wet and sticky.)

STEP 10 Once Turrone is firm, peel away top layer of parchment paper. Run a knife along the edges of the pan. Flip pan upside down and allow nougat to drop onto parchment paper lined cutting board.

STEP 11 Slice nougat with a thin serrated knife. Cut into long slivers and then into pieces. Peel away parchment paper after slicing. (leaving parchment paper attached while slicing makes it much easier to use your hand to hold Turrone for cutting stability without changing shape or melting nougat with hand.)

STEP 12 Store Turrone in an air tight container wrapped in wax paper.