

# Chocolate Nougats

Recipe By Idy Swimmer



**Cook & Prep:** 🕒 9.5 h

**Serving:** 🍽️ 60

**Contains:** 🥚

- Preference: **Parve**
- Difficulty: **Medium**
- Occasion: **Purim**
- Diet: **Vegetarian,**  
**Pescetarian, Gluten Free**
- Source: **Family Table by**  
**Mishpacha Magazine**

These nougats are a delicious combination of chocolate with a taffy twist that are amenable to a variety of packaging. Although the recipe does involve some time and several steps, one taste and you'll be sure it was worth the effort.

## Ingredients (10)

### For Chocolate Nougats

- ☐ **2** egg whites
- ☐ **2 cups** sugar
- ☐ **1 and 1/3 cups** light corn syrup
- ☐ **1/2 cup** water
- ☐ **1/4 teaspoon** salt
- ☐ **1 teaspoon** [Gefen Vanilla Extract](#)
- ☐ **4 ounces** margarine (**1 stick**)

- ☐ **3 ounces** semisweet chocolate, melted
- ☐ **1/3 cup** [Gefen Cocoa](#), sifted
- ☐ **1 pound** [Elite Bittersweet Chocolate](#) (for coating, *optional*)

## Start Cooking

### Prepare the Nougat

- 1** Whisk the egg whites in a mixer on high speed until soft peaks form.
- 2** In the meantime, combine the sugar, corn syrup, water, and salt in a saucepan.
- 3** Cook over medium heat until it reaches a boil. Continue cooking, stirring constantly, until a candy thermometer indicates that the mixture reached 270 degrees Fahrenheit, soft crack stage. (This should take a minimum of 20 minutes).
- 4** While the mixer is running, slowly pour the hot syrup into the egg whites. Continue to beat until the mixture is stiff and glossy, about five minutes.
- 5** Add the vanilla extract, margarine, and melted chocolate.
- 6** Add cocoa and beat until combined.
- 7** Pour the mixture into a Gefen Easy Baking Parchment-lined baking pan and refrigerate overnight. The size of the baking pan depends on the desired outcome. If you want high pieces of nougat then use an eight- by eight-inch pan; for nougats that will be rolled for candy, use a nine- by 13-inch pan.

**Tip:** Be sure to whip the mixture until it is stiff and thick, so that the nougat will stay light and fluffy.

### For Nougat Molds

- 1 Use a fine-tipped paint brush to coat the chocolate mold with melted chocolate. Place the mold in freezer for a couple of minutes.
- 2 Remove from the freezer and check to make sure the entire surface has been coated; if necessary, apply another coat of chocolate.
- 3 Once the outside coating of chocolate is set, drop a piece of nougat into the mold.
- 4 Cover with a thin layer of melted chocolate. Let the chocolate set for one hour before removing it from the mold.