



PREP: 20 min
COOK: 10 min
SERVES: 24

Soft Cranberry & Almond Nougat

Soft vanilla nougat is one of the greatest joys in life. Carefully wrapped and beautifully presented, it makes a wonderful festive gift. Crunchy almonds and tart cranberries add a moreish touch to this recipe.

Ingredients

1/4 cup (90g) honey
1/4 cup (90g) Queen Glucose Syrup
1 1/3 cups (295g) caster sugar
2 tbsp (40ml) water
1 large egg white
2 tsp Queen Vanilla Bean Paste
1 cup (120g) almonds, roasted & roughly chopped
1 cup (160g) dried cranberries, roughly chopped
2 sheets rice paper

Method

STEP 1

Grease and line a deep 15cm (6-inch) square cake pan with rice paper, ensuring it is trimmed to fit in the pan.

STEP 2

Combine honey, glucose, sugar and the water in a small heavy-based saucepan. Heat gently while stirring until sugar dissolves, then stop stirring and bring to the boil for 10 minutes or until syrup reaches 140°C on a candy thermometer. Be sure to hold thermometer in middle of syrup to achieve the most accurate temperature reading, not touching the base of the saucepan.

STEP 3

Place egg white and vanilla in bowl of electric mixer and whisk until soft peaks form. Carefully add sugar syrup to egg whites while whisking constantly on medium speed. Continue mixing for 5 minutes until mixture is white and glossy.

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Method

STEP 4

Turn mixer off and fold almonds and dried cranberries into mixture. Working quickly, spoon nougat mixture into pan and use the back of a metal spoon to smooth the surface. Place second sheet of rice paper on top of nougat and allow to cool completely at room temperature.

STEP 5

Once cool, cut nougat into long strips and wrap in baking paper. Once ready to serve, cut strips into individual squares to ensure the freshest result. Store cut pieces in an airtight container at room temperature for up to two weeks.

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