

Nougat Torrone



Prep time: 10 minutes

Cook time: 30 minutes

Total time: 1 hour

Yields: about 16 to 20 pieces

Ingredients

2 to 3 edible wafer papers

3 egg whites

¼ teaspoon cream of tartar

½ cup honey

2 cups granulated sugar

⅛ teaspoon salt

3 cups whole blanched almonds

1 teaspoon vanilla extract

Directions

1. Preheat oven to 350F. Spray a square 8-inch baking pan with non-stick cooking spray. Line bottom and sides of pan with wafer paper, cutting pieces as you need to fit; set aside.
2. Place egg whites and cream of tartar in the bowl of a stand mixer fitted with whisk attachment; set aside.
3. Place the honey in a medium saucepan. Pour sugar and salt into center of the pan. Cook mixture over medium heat, (no stirring) until honey starts to boil around edges of pan, about 5 minutes.
4. Reduce heat to medium-low and cook, swirling the pan gently, until sugar has dissolved and mixture is dark amber color and reaches 320F on a thermometer, anywhere from 8-12 minutes. Remove pan from heat and let bubbles subside, about 30 seconds.
5. When the honey mixture is at 270F, turn your stand mixer to medium-low and begin whipping egg whites/cream of tartar until foamy, about 1 minute. Increase speed to medium-high and whip until soft peaks form, about 2-3 minutes.
6. Reduce speed to low and carefully add hot honey mixture, avoid touching the sides of the bowl and whisk (otherwise it will turn hard), mix until incorporated. Increase speed to medium and whip, scraping down sides of bowl twice, until mixture is pale and very thick and stiff, about 12 minutes.
7. While candy mixture is whipping, spread almonds on a baking sheet and heat to warm, about 5 minutes. Remove pan from oven and keep almonds on baking sheet to keep warm.

8. *Reduce speed of mixer to low and add almonds and vanilla to candy mixture. Working quickly, scrape the candy evenly into prepared pan using a rubber spatula(sprayed with non-stick cooking spray). Cover the top surface of candy with a single piece of edible wafer paper, trimmed to fit the pan. Place parchment paper on top and press very firmly with another square 8-inch pan to compact the candy and remove any air bubbles. Allow to cool to room temperature, 1 hour. Refrigerate until firm, 2 hours.*
9. *Discard parchment paper. Using a paring knife to trim any excess pieces of edible wafer paper from around the edges, then turn the candy out onto cutting board. Cut your torrone into small square pieces.*

The torrone can be stored at room temperature or refrigerated in an airtight container for up to 2 weeks, using parchment/wax paper to line container and to separate each layer.

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