

URC®
BakeFruit™

FRUIT NOUGAT

TAURA
NATURAL INGREDIENTS

PART OF  **FRUTAROM**
FOUNDED 1933



Measure. Mix. Bake.

Try the exciting flavours of
URC® BakeFruit™ in your products.

- ✓ Range extension
- ✓ Creating exciting possibilities
- ✓ One supplier, endless opportunities

QUANTITY	UNIT	INGREDIENT
500	G	Granulated sugar
250	G	Liquid glucose
175	G	Manuka honey
60	G	Water
70	G	Egg whites
1	G	Vanilla paste
140	G	Salted butter
80	G	Whole almonds (roasted)
40	G	Pistachios
120	G	URC® BakeFruit™ pieces

YIELD: 260mm x 190mm x 20mm tray

METHOD

1. Line tray with silicon paper.
2. Bring the sugar, glucose, honey and water to the boil. Heat to 121°C.
3. Whisk the whites to a stiff peak and gradually pour a quarter of the hot syrup into the egg whites – whisking continuously until combined. Reduce to medium speed and continue whisking.
4. Return the remaining syrup to the boil and heat to 155°C. Once this temperature has been achieved gradually pour the hot syrup into the egg white mixture. Mix gently until combined.
5. Remove the whisk and replace with a paddle attachment. Continue to beat the mixture for 2 minutes on medium speed.
6. Add the vanilla then gradually add the butter. Beat for another 2 minutes until combined and the mixture thickens.
7. Reduce speed of mixer. Add the nuts followed by the URC® BakeFruit™ pieces until mixed through.
8. Spread the nougat onto the prepared tray and cover with silicon paper. Smooth out with rolling pin or press down with hands until surface smooth and level.
9. Allow the nougat to cool at room temperature for 1 hour before cutting.

HELPFUL HINTS

- Add the hot syrup with a slow steady stream into the egg whites – if you add it too fast it will collapse the egg whites and you will need to start again!
- Make sure that the hot syrup is not being poured onto the whisk otherwise it will form shards of sugar like candy floss – you need all of the sugar in the nougat to form the correct texture.
- If you take the temperature of the sugar to a colder final temperature (145°C) it will give you a softer finished texture.



*Orange & Blueberry
with Almonds*

*Mango & Strawberry
with Pistachios*

For more recipe and product information visit:

www.tauraURC.com/bakefruit

One supplier. Endless opportunities.

URC®

Concentrated Goodness™