NOUGATS
TYPICAL SPANISH NOUGAT WITH
FAME WORLDWIDE

FLAVORS AND FORMATS

Why choose our nougat?
In developing our nougat, we take great care raw material. Almonds, walnuts, hazelnuts, honey from local producers make this unique product. Whenever domestic raw materials are carefully chosen producers that guarantee the highest quality.
We are very proud to have the distinction of Quality Aragonese "C'alial" in two typical nougat. Nougat and black nougat, nougat possibly containing more almonds (72%).

CLASSIC NOUGAT Toasted Yolk. Marzipan with egg yolk and cinnamon toast. 150g and 300g.
SOFT ALMOND. Made from the best delicately toasted almonds. 150 and 300g.
HARD ALMOND. Made with carefully selected almond and rosemary honey. 150g and 300g.
CHOCOLATE ALMOND. 70% cocoa chocolate with crunchy almonds. 150g and 300g.

NOUGAT CLASSIC
CHOCOLATE AND HAZELNUTS.
Chocolate with delicious roasted hazelnuts. 150g and 300g.
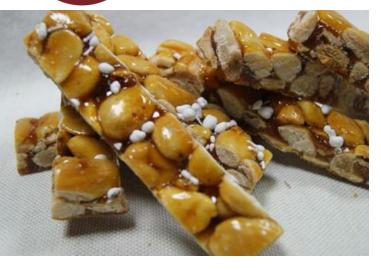**MARZIPAN AND NUTS. White marzipan with national walnuts. 150g and 300g.**
PEANUT TABLE. Hard nougat cake table, with wafers. 500g 5kg boxes.
"SNOW". Made with crunchy hazelnuts.
PEANUT GUIRLACHE

CLASICAL NOUGAT

CLASSIC ALMOND brittle. Classic nougat of Aragon. With toasted almonds, honey and sugar. Certificate "C'Alial". 225g and bulk.

BLACK almonds. Made with almond skin, honey and sugar. 72% almond. Presented in 200g box.

PRALINE
ORANGE PRALINE. Soft almond gianduja with candied orange.
PRALINE OF COFFEE. One of our most requested nougat. Creamy, smooth and with a strong flavored coffee in Kenya.
PINE NUT PRALINE. With crunchy toasted pine nuts national.
WALNUT PRALINE. Giandujaleche national walnuts.

PRALINES
WHISKY excellent combination of dried fruit, chocolate and the powerful taste of whiskey.
GIANDUJA crisp. Creamy hazelnut giandujade with thin and crispy lámitasde paillettéfeuilletineen inside.
CAVA WITH STRAWBERRIES. In a delicate white truffles and champagne Reserve we swam a few pieces of chocolate strawberry lyophilized.