

# SESAME NOUGATINE (FRENCH BRITTLE)

## The Recipe

<https://www.cuisinedaubery.com/recipe/sesame-brittle/>

An easy and professional grade Nougatine to finish your desserts with a nice and customized visual

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Dessert Decoration, My Dessert Of Le Meilleur Pâtissier Show, Nougatine (French Brittle),

## Ingredients

### **For a 15.74" (or 15 3/4" or 40 cm) x 11.81" (or 11 13/16" or 30 cm) nougatine**

1/2 Cup Sesame Seeds (80 grams)  
1/2 Cup Pine Nuts (80 grams)  
2 Tablespoons Glucose syrup (50 grams)  
4 Tablespoons Butter (50 grams)  
1 teaspoon Powdered Pectin NH (2.5 grams)  
3/4 Cup Icing Sugar (150 grams)

### **For a 7.87" (or 7 7/8" or 20 cm) x 11.81" (or 11 13/16" or 30 cm) nougatine**

1/3 Cup Sesame Seeds (40 grams)  
1/3 Cup Pine Nuts (40 grams)  
1 Tablespoon Glucose syrup (25 grams)  
2 Tablespoons Butter (25 grams)  
1/2 teaspoon Powdered Pectin NH (1.2 grams)  
1/3 Cup Icing Sugar (75 grams)

### **For a 7.87" (or 7 7/8" or 20 cm) x 7.87" (or 7 7/8" or 20 cm) nougatine**

3 Tablespoons Sesame Seeds (26.6 grams)  
3 Tablespoons Pine Nuts (26.6 grams)  
2 teaspoons Glucose syrup (16.6 grams)  
1 Tablespoon Butter (16.6 grams)  
1/2 teaspoon Powdered Pectin NH (0.8 gram)  
1/4 Cup Icing Sugar (50 grams)

## Steps

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Here's the recipe video:

### A few notes...

A few notes to succeed this recipe:

- Be aware that cooking this nougatine may be dangerous. Like caramel making, you would need to wear gloves as the mixture is extremely hot and can burn. I do NOT recommend Children making this recipe.
- Make sure to bring the mass to a boil in the saucepan, this is necessary for the pectin to "react" and to thicken the mass
- The nougatine will spread while baking : For this reason, make sure to bake in a pan with edges, otherwise the nougatine will drop and this would be an unpleasant experience
- I didn't mention how long you need to bake, as every oven is different. My oven is in California, which means big like everything we do in the States ! However in Europe, ovens are often smaller and baking times vary. Bake until golden brown.
- After baking, the nougatine is too liquid, and it's too soon to cut with cookie cutters (the nougatine will 'fill' the cuts)
- On the opposite side, if you wait too long, the nougatine hardens and you won't be able to cut (the nougatine will crack). To remedy, bake a few seconds in the oven to soften again