

XIXOVIC

NOUGAT AND SWEETS

DANIEL SIRVENT

SINCE 1944



HISTORY

In 1944 the Sirvent family settled in Vic, Catalonia. There they started their own business after years of learning the trade of torrонер (nougat-maker) in their native town, Xixona (Alacant), the cradle of the nougat making process.

Since then, they make nougats taking care of the whole process. They select the best almonds and the best honeys, obtained from local and nearby producers that offer the maximum guarantees. This relationship has grown though the years and insures the best possible ingredients for producing their nougat. Its a standard that has set them apart from the rest.







**NATURAL AND
HANDMADE
INGREDIENTS**

ALACANT NOUGAT

SUPREME QUALITY

Hard and crunchy nougat, full of character. It highlights the powerful taste of toasted almonds and the smooth and soft taste of the orange blossom honey.



Bar 150 g

66 x 183 x 30 mm



Bar 300 g

80 x 175 x 22 mm



Wafer 250 g

Diàmetre 170 mm

Bossa 145 x 210 mm

XIXONA NOUGAT

SUPREME QUALITY

Nougat characterized by the predominant flavor of toasted almonds with a soft flavor of orange blossom honey that gives the nougat a clean and pleasant taste. The almond oil that emits makes it lovelier.



Bar 150 g

66 x 183 x 30 mm



Bar 400 g

80 x 175 x 22 mm

GUIRLATXE NOUGAT

SUPREME QUALITY

Crunchy nougat that stands out for its powerful taste of skin-toasted almonds and its caramelized honey and sugar flavor.



Bar 150 g

66 x 183 x 30 mm



Wafer 250 g

Diameter 170 mm

Bag 145 x 210 mm

HAZELNUT NOUGAT

SUPREME QUALITY

Delicious nougat with an intense toasted hazelnut flavour. The crunchy caramel is made with orange blossom honey and sugar.



Bar 150 g

66 x 183 x 30 mm



Wafer 250 g

Diameter 170 mm

Bag 145x210 mm

CARAMELIZED SUGAR & EGG YOLK NOUGAT

SUPREME QUALITY

Simple syrup based combined with egg yolk and almond ground raw almond creates one of our most emblematic nougats. Finished with the caramelized sugar. It is a high quality and unique product.



Bar 150 g

66 x 183 x 30 mm



Bar 350 g

80 x 175 x 22 mm

MARZIPAN WITH COCONUT NOUGAT

SUPREME QUALITY

Nougat made with ground raw almond, coconut, simple syrup, almond marzipan and grated coconut. Within this sweet dough, there are thin layers of black chocolate that give an exceptional flavor and a unique personality to this nougat.

Bar 350 g

80 x 175 x 22 mm



Bar 150 g

66 x 183 x 30 mm



MARZIPAN WITH WALNUTS & CREAM NOUGAT

The body of this nougat is made of ground raw almonds and the simple syrup from the marzipan. At this basis we add whole walnuts and cream.

Bar 350 g

80 x 175 x 22 mm



Bar 150 g

66 x 183 x 30 mm



MARZIPAN WITH CANDIED FRUITS NOU- GAT

Nougat made with ground raw almonds, simple syrup and the best candied fruit.



Bar 150 g

66 x 183 x 30 mm

PRALINÉ NOUGAT

SUPREME QUALITY

Nougat made with toasted Negreta hazelnut, cocoa butter and sugar. Its soft texture makes it melt in the mouth. It emits a delightful aroma of hazelnut.



Bar 150 g

66 x 183 x 30 mm





GIANDUJA

DELICIOUS

Halfway between chocolate and nougat, it is a delicious toasted almond nougat with milk chocolate that melts in the mouth.



Bar 250 g

66 x 183 x 30 mm

NYOCA NOUGAT

SUPREME QUALITY

Black chocolate nougat with mediterranean dried fruits (toasted almonds, hazelnuts, pine nuts, walnuts and raisins). Crunchy texture.



Bar 150 g

66 x 183 x 30 mm



MARZIPAN PEARLS

SUPREME QUALITY

- Raspberry marzipan ball dipped in white chocolate
- Marzipan ball dipped in strawberry chocolate
- Coconut marzipan ball dipped in black chocolate

Marzipan pearls dipped in chocolate.



Bag 150 g

87 x 40 x 115 mm

TASTING KIT

SUPREME QUALITY

Small assortment of Xixona Nougat, Alacant Nougat, Caramelized Sugar and Egg yolk Nougat and Guirlatxe Nougat.



Kit 400 g

185 x 138 x 25 mm



PAIRING TIPS

Our nougats pair perfectly with a glass of a good sparkling wine, with a digestive liqueur or a sweet wine. Also perfect for presenting with coffee or at tea time. It is an exquisite between-meals snack.



PROPER-

In a nutshell, the nougat is a high energy food because it is rich in monounsaturated fats. It contains a proportion of high biological value proteins, soluble fiber, calcium, magnesium and vitamin E.



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DANIEL SIRVENT
SINCE 1944

75 years
of history and artisan



www.xixovic.com

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