

Raciones para 4

100 g
Blanched ground almonds

4 g
Stevia

50 g
Coconut oil

1
Vanilla pod

50 g
Chocolate 85%

30 g
Butter

- 1 Put almonds, stevia, and melted coconut oil in a bowl. Stir until the mix looks like compact wet sand. Pour it in a nougat mold (you can also use a milk brick cut lengthwise).
- 2 Press the mixture with your fingers, a spoon, or a knife until you have the shape we are looking for a piece of nougat. Place in the fridge.
- 3 Melt chocolate and butter in a bain-marie or in the microwave in short periods of time, so it does not get burnt. When melted, stir until you have a soft and glossy cream.
- 4 Pour over the almond layer, carefully. Place again in the fridge until serving.
- 5 Use a knife to remove it from the borders of the mold, turn it upside down and hit firmly.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/turron-blando-bicolor-de-chocolate-sin-azucar/>

