

# Two colors sugar-free soft nougat

## 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

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

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