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

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