# Nougat mousse with yoghurt



**Consejo del chef**

You can add as many layers as you want, playing with the different textures of this delicious Christmas dessert to surprise your guests.

## Raciones para 4

- ❏ **100 gr** Pistachio
- ❏ **100 gr** Almonds
- ❏ **100 gr** Macadamia nuts
- ❏ **100 gr** Biscuits
- ❏ **50 gr** Butter
- ❏ **250 gr** Almond nougat
- ❏ **100 ml** Milk
- ❏ **200 ml** Cream
- ❏ Greek yoghurt
- ❏ Chocolate and nougat wafer sticks
- ❏ Chopped almonds

1. In a food processor, grind the nuts with the biscuits and butter. Set aside.
2. Cut nougat into chunks and heat with milk in a saucepan until the nougat is completely melted. Let it cool.
3. Whisk the cream with an electric hand mixer until stiff picks form and stir gently to combine.
4. Place the biscuits base at the bottom of a glass and press to compact the base. Add a yoghurt layer; then, a nougat mousse layer and finally, more yoghurt.
5. Decorate with chopped almonds and chocolate and nougat wafer sticks.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/yogur-mousse-turron/