

# 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 peaks 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

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<https://cookinglovers.teka.com/es/receta/yogur-mousse-turron/>

