



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

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

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