



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/>

