



## Consejo del chef

Store in the fridge for 12 hours before unmolding and serving.

## Raciones para 1

**240 gr** Camembert cheese

**60 gr** Cream cheese

**60 ml** Single cream

1 Gelatine sheet

**60 gr** Peeled pistachios

**60 gr** Raw almond

- 1 Scrape the camembert cheese with a knife to remove part of the rind. Chop and place in a small saucepan together with the cream cheese and the single cream.
- 2 Heat over low heat until the camembert melts and we obtain a creamy mixture.
- 3 Remove from the heat, add the gelatin sheet and let it melt.
- 4 Add the pistachios and almonds and mix well.
- 5 Pour the mixture into a 10x20 cm mold, lined with greaseproof paper. Smooth the surface and cover with cling film.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/turron-queso-camembert-frutos-secos/>

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