



Consejo del chef

Unmould carefully (and with love, always with love) and eat while still hot.

Raciones para

150 gr Nougat

150 gr Butter

80 gr Sugar

8 Egg yolks

1 Egg white

- 1 Beat the yolks together with sugar until light and pale.
- 2 Melt butter in a saucepan and pour the nougat in a food processor. Grind until you have a soft cream.
- 3 Combine the nougat cream with yolks with soft movements. Last, beat the egg white and add to the mix.
- 4 Place the mix in a piping bag and set aside to cool.
- 5 Line a ring or a mould with parchment paper and butter, and place the cream until $\frac{3}{4}$ of the mould.
- 6 Bake for 6 minutes at 190°C

Chef's Notes

<https://cookinglovers.teka.com/es/receta/coulant-de-turron/>

