Nougat coulant



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 ¾ of the mould.
6. Bake for 6 minutes at 190ºC

Chef's Notes

https://cookinglovers.teka.com/en/receta/coulant-de-turron/