Monika Nagl's recipe: Nut nougat bars



Up to 30 min. | *Simple* | *Vegetarian*

Zubereitung

1. Stir the mascarpone and nut nougat cream until smooth. Fill the cream into a piping bag with a star-shaped nozzle.
2. Heat the milk and dissolve the nut nougat cream in it, leave to cool.
3. Fill two sponge fingers with the cream and press them together.
4. Dip each side into the soaking liquid and leave to stand briefly.
5. Then roll in the hazelnut brittle.
6. Spread the cream over the sponge fingers in a circular motion.
7. The dessert tastes even better the next day.

Zutaten



- 16 ladyfingers

Cream:

- 250 g GOLDSTEIG Mascarpone
- 250 g nut nougat cream

Soaking:

- 150 g milk
- 60 g nut nougat cream

Decoration:

- Hazelnut brittle