

## Helado de turrón (Nougat ice cream)

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The province of **Alicante is the land of ice cream** and nougat par excellence. If we combine these two delicacies we get one of the most delicious desserts you could ever try, especially during the warm summer months. Nougat, with denomination of origin in Jijona and [Alicante](#) <sup>[1]</sup>, is a delicious sweet typically eaten at Christmas and just as wonderful as an ice cream in summer.

**For:**

6

**Ingredients:**

1/2 l. milk, 100 cc fresh cream, 100 gr. sugar, 150 gr. Xixona turrón.

**Elaboration:**

Use a knife to slice up the soft turrón. Mix it with the milk, sugar and cream to obtain a paste, neither too soft nor too hard. Leave to stand for over five hours. Tip into an ice-cream dish and freeze until it has the desired consistency.

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