

Cube of hazelnut and milk chocolate praline, dark chocolate, caramelized hazelnut

Recipe for 12

Description

Festive chocolate (candy) with comforting flavors

Note

You can use different kinds of praline (almond, pistachio or homemade).

For the finish, you can use a milk chocolate for the coating (be careful to add extra sugar).

Ingredients

Praline cube

- 600 Gr Hazelnut praliné
- 300 Gr Milk chocolate
- 9 Gr Sea salt flakes

Dark Chocolate Dip

- 500 Gr Dark chocolate

Candied Hazelnut

- 12 Unit(s) Hazelnuts
- 250 Gr Sugar
- 100 Ml Water

Preparation

- Preparation time **90 mins**
- Resting time **60 mins**

Praline cube

Put on a water bath, the milk chocolate to melt, then add the praline, mix delicately.

Once homogeneous, remove from heat and add the fleur de sel.

Line a plate or a mold of your choice with parchment paper. Pour your mixture, place it in the refrigerator for a good hour.

As soon as possible, cut into pretty cubes or the shape of your choice. Place them back in the refrigerator or freezer if you want to speed up the process.

Dark Chocolate Dip

Use the double boiler again to melt the dark chocolate, when it is halfway melted, remove the bowl from the double boiler, stir the residual heat will be enough to melt the rest of the chocolate.

Let the chocolate cool, between 31 and 32 degrees celcius.

Candied Hazelnut

In a saucepan, pour the water and sugar, bring to a boil (cooked sugar), cook until the caramel is blond. Decook the sugar (place the bottom of the pan in a cold water bath to stop it cooking).

Put it on the counter, let it thicken naturally (consistency a little thicker than maple syrup).

In the meantime, prick skinless hazelnuts on the end of wooden skewers.

Once you have reached the right consistency, dip your hazelnuts at the end of the skewers into the caramel. Once the hazelnut is well wrapped, take the skewer out and hold it in the air with the hazelnut facing down. A thread of sugar will form at the end of the hazelnut. Once the whole thing has solidified, gently remove the hazelnut, keeping the thread of sugar (caramel), which will give a nice finish.

Finition

Prick the hazelnut praline cube with a skewer or the tip of a knife.

Gently dip the cube in the tempered dark chocolate until it is halfway through. Let it drain at the end of your (knife or skewer), then place it on a parchment paper (cooling).

Repeat the operation for all your cubes, once the chocolate is crystallized (hard), place on the still visible part of the hazelnut praline the caramelized hazelnut as a finish.

Bon appétit!