

Home made praline base

Recipe for 4

Description

We present you the base of the hazelnut praline dry cooking.

Note

You can make this recipe by varying the dried fruits, almonds, pistachio, cashew or others.

Ingredients

Praline base

- 270 Gr Hazelnuts
- 180 Gr Sugar
- 1 Pinch(es) Sea salt flakes

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **40 mins**

Praline base

1/ Place the hazelnuts on a baking sheet and place the sheet in the oven for 6 to 8 minutes.

Be careful with the coloring of the hazelnuts (we just want to roast them).

2/ Place a pan on the fire, sprinkle the bottom with sugar, once melted, repeat the operation with the sugar, so on. Once your sugar is completely dissolved, make sure to obtain a medium dark caramel color. Immediately add the roasted hazelnuts and the pinch of salt. Coat the hazelnuts well in the caramel, pour the mixture onto a baking sheet or a silpat (silicone) and let it cool down.

3/ In a food processor, break the caramelized hazelnuts into small pieces. Turn on the food processor, let it run until you obtain a smooth cream, more or less smooth, here is your hazelnut praline.

Bon appétit!