

Pistachio Praline (Cédric Grolet)

Ingrédients

- 500g of pistachios
- 250g of granulated sugar
- 80g of water
- 10g of fleur de sel

Préparation

1. After the hazelnut praline, here is a new version of the mono-dried fruit praline, this one with pistachio!
2. The recipe comes from Cédric Grolet's book and requires only one utensil, a sufficiently powerful blender (if you don't have a blender, unfortunately you won't be able to make this recipe).
3. Roast the pistachios for 15 minutes at 150°C.
4. Prepare a caramel with the sugar and water.
5. Once it reaches 180°C, pour it over the pistachios.
6. Let it crystallize.
7. Blend until you obtain a praline, then add the fleur de sel.
8. And there you go, you can store your praline in a closed jar for a few weeks!

Recette imprimée depuis www.iletaitungateau.com