

Hazelnut Praline (Cédric Grolet)

Ingrédients

- 300g hazelnuts
- 200g sugar
- 60g water
- 2g fine salt

Préparation

1. A basic recipe today, which I retrieved from the book *A la Folie* by Raphaële Marchal, that of praline.
2. This is the recipe from Cédric Grolet (which is part of his famous hazelnut), it is 100% hazelnut but nothing prevents you from mixing hazelnuts and almonds (or other dried fruit) if you want a different praline.
3. You can prepare a good quantity at once (the preparation and blending of the hazelnuts will be easier) and store your praline in an airtight container in the refrigerator.
4. Place the hazelnuts on a baking sheet lined with parchment paper, then bake them in a preheated oven at 150°C for about 30 minutes.
5. Once the hazelnuts are roasted, let them cool a bit and then rub them against each other to remove the skin.
6. Prepare the sugar syrup: heat the water and sugar until it reaches a temperature of 110°C, then add the hazelnuts to the saucepan.
7. The mixture will become sandy, then caramelize.
8. When the caramel is smooth and has a nice color, transfer the hazelnuts onto a Silpat or a lightly oiled sheet of parchment paper, and let them cool.