

Praliné shortbreads

Ingrédients

- 130g butter
- 80g icing sugar
- 3g salt
- 30g almond powder
- 50g whole egg (1 medium egg)
- 50g T45 flour
- 160g T55 flour
- 25g milk chocolate 40% cocoa
- 125g praliné

Préparation

1. A simple and regressive little snack today, shortbread topped with a praline and milk chocolate mix, called « lunettes » (glasses) in french.
2. I found this recipe in the book Praliné by Pascal Caffet, and the result was great !
3. I used Valrhona's almond & hazelnut praliné, but the original recipe used 100% almond praliné (you can use the praliné of your choice : almond, hazelnut, mix, pecan.
4.), the result will be top in any case !
5. Cream the butter, then add the icing sugar, salt and almond powder.
6. When the mixture is homogeneous, emulsify it with the egg and then add the flours.
7. Stop mixing as soon as you get a homogeneous paste, then form a ball, crush it slightly, put a plastic wrap on it and put it in the fridge for at least 1 hour.
8. Then spread the dough to a thickness of 2mm.
9. In the original recipe, half of the dough should be cut out with a 9cm long oval fluted cookie cutter, and the other half with a 9.
10. 5cm long fluted cookie cutter.
11. I don't have these cookie cutters, so I used a 6.
12. 5cm round fluted cookie cutter, and then stretched the dough a little to obtain ovals.
13. Put the shortbreads on a baking tray covered with parchment paper and put them in the fridge for at least 15 minutes.
14. Then, cut two circles in half of the shortbreads (the smaller biscuits if you have the right cookie cutters) to get the famous « lunettes » (I used a round tip as a cookie cutter).
15. Then preheat the oven to 150°C, put the « lunettes » in the oven for 20 minutes (or until they are golden brown) and let them cool to room temperature.
16. Melt the milk chocolate without exceeding 40°C, then add the praliné and mix well.
17. Sprinkle half the biscuits (the ones with little holes) with icing sugar, and put a touch of praline-chocolate on the other half.
18. Place the biscuits covered with icing sugar on top of the other biscuits, then fill the holes with chocolate praliné.
19. Let them crystallize for a few minutes before enjoying !