

Praliné fondant

Ingrédients

- 2 eggs
- 40g brown sugar
- 135g hazelnut praliné
- 30g flour

Préparation

1. After the pistachio fondant, I wanted to use the same base to make a praliné fondant.
2. This time, no honey but brown sugar, and of course praliné instead of pistachio butter.
3. I used a hazelnut praliné, my favorite, but you can adapt the recipe with almond praliné, a mix, pecan, peanut, pistachio praliné.
4. in short, the one you like !
5. The recipe is really simple and quick J.
6. Whisk the eggs and the sugar.
7. Add the praliné, mix well, then incorporate the sifted flour.
8. Put some butter and sugar on your mold, then pour the dough in it.
9. Preheat the oven to 210°C.
10. Put the cake in the oven and immediately lower the temperature to 120°C.
11. Bake for 25 to 35 minutes, depending on whether you want a more flowing or melt-in-your-mouth texture.
12. Allow to cool, then enjoy !