Speculoos & pecan praliné shortbreads

Ingrédients

- 126g butter
- 70g sugar
- 112g brown sugar (cassonade)
- 35g egg
- 252g flour T55
- 3g bicarbonate of soda
- 3g salt
- 3g speculoos spices or 4 spices mix (I put a little more, to you of doses according to your tastes)
- 215g pecan nuts
- 38g water
- 151g sugar
- 1g fleur de sel
- 80g milk chocolate
- 200g pecan praline
- 3g cocoa butter

Préparation

1. Here we are, in one month's time it's Christmas Eve !

2. This year I have decided to open the Christmas recipe ball with these speculoos & pecan praliné shortbread, based on a fabulous recipe by Kevin Lacote found in François Blanc's book, le Paris des Pâtisseries.

3. Third recipe from this book for me, and once again a big favorite for these simple but so good shortbreads.

4. If you like Christmas spices and pecans, try this recipe and start heating the water for a cup of tea that will go wonderfully with them !

5. Cream the butter with the sugar and brown sugar.

6. Then add the egg and mix well.

7. Stir in sifted flour, baking soda, salt and spices.

8. Finally add the lemon zest.

9. Form a ball, then film the dough and put it in the fridge for a few hours or overnight.

10. If you are in a hurry, you can immediately spread the dough over 3mm between two sheets of baking paper and put it in the fridge or freezer for a few minutes.

11. Then, if it is not done, spread the dough and cut shortbread 5cm in diameter.

12. Put them on a baking tray covered with baking paper and bake at 170°C for 10 to 12 minutes.

13. Leave to cool.

14. Pecan praliné : I already had some so I didn't follow the recipe below.

15. Roast the pecans at 170°C for 10 minutes.

16. Put the water and sugar in a pan.

17. When the caramel reaches 170°C, add the vanilla and pecans and stir over low heat so that the pecans are well coated with caramel.

18. Pour them on a sheet of baking paper and leave to cool completely.

19. Now you just have to mix until you obtain a praliné.

20. Melt the chocolate without exceeding 35°C.

21. Add the cocoa butter then the praliné and mix well.

22. Put in the fridge for a few minutes so that the mixture crystallizes, then garnish the shortbread before sticking them two by two and enjoy !

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