

NOUGATINE AND PRALINE

Nougatine



Ingredients:

500 g of sugar

150 g of water

100 corn glucose

250 g lightly toasted fillet almonds

50 g of butter

Preparation:

1. Heat sugar and water and cook until light caramel color.
2. Add the glucose without stirring and cook until it reaches 140° C.
3. Remove from heat and add the toasted fillet almonds.
4. Spread the mixture over a silicone mat or oiled baking sheet.
5. Open with a roll as thin as possible.
6. After cooling slightly cut or break the nougatine into pieces and set aside in a container without contact with moisture.

Praline



Ingredients:

100 g of refined sugar
40 g lightly toasted hazelnuts

Preparation:

1. Make a caramel with sugar and add the chopped hazelnuts.
2. Pour into butter-greased marble and allow to cool,
3. In the processor or with a rolling pin and grind the praline and set aside in a container without contact with moisture.