

Almond pralines

· Level of difficulty: medium ·

Ingredients

200 g Fine almond caramel slivers
150 g Dark chocolate
40 g Butter
60 ml Cream
40 piece Peeled and roasted almonds
200 g Dark chocolate glaze
50 g White chocolate glaze for decorating

Preparation

Chop the dark chocolate and place in an ovenproof bowl.

In a small saucepan, bring the cream and butter to the boil over a low heat and pour over the chocolate chips. Leave the mixture to rest for 3 minutes and then whisk until smooth. Then fold the caramel chips into the lukewarm mixture.

Line a shallow mould with aluminium foil or cling film and pour in the mixture. To distribute the mixture evenly, tap the mould lightly on the work surface. Smooth the surface.

Place the mould in the fridge for an hour so that the mixture sets and can be worked with.

Turn the praline mixture out of the mould, carefully remove the foil and cut into 36 - 40 triangles.

Line a baking tray with aluminium foil and heat the dark chocolate coating in a bain-marie.

Press a whole almond onto each triangle. Using two forks, dip the triangles one by one completely into the chocolate coating, allow to drip off and place on the baking tray to dry.

Decorate with the white chocolate coating.

A Christmas variation: Add 1 teaspoon of gingerbread spice to the hot cream!