

# NICOLAS BERNARDÉ S FRENCH PRALINÉ PASTE

## The Recipe

<https://cuisinedaubery.com/recipe/french-praline-paste/>

A professional grade Praliné Paste, used in a lot of French desserts

Chef: Nicolas Bernardé

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Praliné Paste,

## Ingredients

### **For 900 g (2 lbs ) of praliné (Actual Weight)**

1/2 Cup Water (100 grams)  
1 1/2 Cup Sugar (330 grams)  
1/3 Cup Glucose syrup (100 grams)  
3 1/4 Cups Hazelnuts (550 grams)  
1/2 teaspoon Salt (2 grams)  
1 tablespoon of Vanilla Extract

### **For 700 g (1 1/2lbs ) of praliné (Actual Weight)**

1/3 Cup Water (77.7 grams)  
1 1/4 Cup Sugar (256.6 grams)  
4 Tablespoons Glucose syrup (77.7 grams)  
2 1/2 Cups Hazelnuts (427.7 grams)  
1/2 teaspoon Salt (1.5 grams)  
0.7 tablespoon of Vanilla Extract

### **For 500 g (1 lbs 2 oz ) of praliné (Actual Weight)**

4 Tablespoons Water (55.5 grams)  
3/4 Cup Sugar (183.3 grams)  
3 Tablespoons Glucose syrup (55.5 grams)  
1 3/4 Cup Hazelnuts (305.5 grams)  
1/2 teaspoon Salt (1.1 grams)  
0.5 tablespoon of Vanilla Extract

## Steps

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Here's the recipe video:

1. For extra depth of flavor, you can roast the Hazelnuts (3 1/4 Cups or 550 g) at 320 F / 160 C for 5 minutes before starting, though this step is optional
2. In a saucepan, heat the Water (1/2 Cup or 100 g) and the Sugar (1 1/2 Cup or 330 g) on on high heat until boiling
3. Add the Glucose syrup (1/3 Cup or 100 g) (or corn syrup) to ensure a smoother texture
4. When the syrup starts bubbling, add the Hazelnuts (3 1/4 Cups or 550 g) and stir constantly over medium heat
5. The mixture will turn white before caramelizing?lower the heat at this point
6. Keep stirring and cook until the temperature reaches 360 F / 180 C
7. Spread the caramelized the Hazelnuts (3 1/4 Cups or 550 g) onto a silicone mat and let them cool completely until hard
8. Break the mass into pieces and process them in a powerful food processor
9. Initially, the Hazelnuts (3 1/4 Cups or 550 g) will turn into a crumbly powder called pralin, which is excellent for decorating desserts
10. Keep blending, and the natural oils will eventually transform the mixture into a smooth paste: this is praliné