

Chocolate Praline Sheets

Ingredients		
Peeled Hazelnuts	1 cup	5 ounces
Granulated Sugar	2/3 cup	5 ounces
Water	1/4 cup	2 ounces
Bittersweet Chocolate		8 ounces

1. Toast the hazelnuts and allow them to cool to room temperature.
2. Place the hazelnuts on a sheet pan lined with lightly oiled aluminum foil or a silpat
3. Boil the sugar and water on the stove to make caramel – about 370 degrees F. Remember to not stir the sugar mixture as it may cause your caramel to crystallize. If you notice one spot is darkening faster than the rest of the mixture, swirl the mixture by moving the pot with the handle.
4. Immediately pour the caramel over the hazelnuts and allow to cool to room temperature and completely harden.
5. Grind the caramel and hazelnuts in a food processor until finely powdered.
6. Melt and temper the chocolate: Finely chop 5 ounces of the chocolate. Melt the remaining 3 ounces of chocolate over a double boiler until it reaches 115-120 degrees F and remove from heat immediately. Stir in the chopped chocolate in two batches and stir steadily until the mixture reaches 89-91 degrees F.
7. Stir in the praline powder until smooth.
8. Pour the chocolate onto six 12” long sheets of parchment paper. Place another piece of parchment on top and roll into thin oval sheets. Allow to cool to room temperature.
9. If not using the same day, wrap the sheet pan tightly with plastic wrap.