



# HAZELNUT AND RUM PRALINE



## QimiQ BENEFITS

- Full taste with less fat content
- Creamy consistency
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 30 PRALINES

### FOR THE PASTRY

**125 g** QimiQ Cream Base

**4** Egg(s)

**120 g** Powdered sugar

**2 package** Vanilla sugar

**120 g** Flour, plain

**20 g** Cocoa powder

### FOR THE PRALINE MIXTURE

**250 g** QimiQ Cream Base

**100 g** Dark chocolate (40-60 % cocoa)

**50 g** Nutella®

**50 ml** Orange juice

**6 cl** Rum

**2 small pinch(es)** Cinnamon

### TO ROLL

**100 g** Hazelnuts, grated

## METHOD

1. For the pastry: whisk the egg whites with the icing sugar and vanilla sugar. Add the QimiQ Sauce Base and mix well. Fold in the flour and cocoa powder.
2. Spread the mixture onto a baking sheet lined with baking paper and bake in a preheated oven at 160 °C (air circulation) for approx. 15-20 minutes.
3. Crumble the cold sponge.
4. For the praline mixture: bring the ingredients together to the boil and mix well with the sponge crumbs.
5. Form pralines out of the mixture and roll in the grated hazelnuts.
6. Store chilled.