

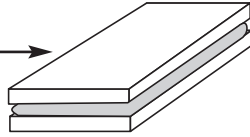
# Lemon Praliné Sablé

Recipe calculated for 200 pieces

*Praliné Sablé*

4 x 2 cm x 2.5 mm thick

*Gianduja crémeux*



## SUGAR CRUST (SABLÉ) PASTRY

290 g butter

115 g caster sugar

80 g milk

120 g almond praliné 60 %

385 g plain flour type 55

1 lemon zest

1 vanilla pod

Slit open the vanilla pod, remove the seeds and mix with the caster sugar.

Cream the butter and add the sugar. Beat in a mixer using the paddle attachment until the mixture pales. Meanwhile, warm the milk and beat it with the praliné to obtain a shiny and elastic texture. Incorporate into the creamed butter and sugar and add the sifted flour and the lemon zest.

Roll out the sablé pastry between two sheets of oven paper to a thickness of 2.5 mm, remove one sheet of paper and apply a sheet of transfer paper (logo) with a rolling pin. Freeze for at least an hour.

Remove the transfer paper backing and cut rectangles 4 x 2 cm with a "bicyclette".

Put the rectangles on a Silpat sheet and bake in a convection oven at 150°C for about 15 minutes.

## GIANDUJA CRÉMEUX

1200 g GIANDUJA NOISETTE LAIT

480 g crushed lemon pulp

240 g single cream 35%

Heat the cream to boiling point and warm the crushed lemon separately. Slowly pour the hot cream onto the Gianduja to start an emulsion. Finally, add the crushed lemon pulp and mix.

Leave to crystallize in a refrigerator.

# Aniseed praliné flame

Recipe calculated for 90 pieces



## PRALINÉ FRUITÉ SUGAR CRUST (SABLÉ) PASTRY

200 g butter

115 g caster sugar

80 g milk

120 g PRALINÉ FRUITÉ

360 g plain flour type 55

4 g green aniseed powder

Cream the butter and add the sugar. Beat in a mixer using the paddle attachment until the mixture pales. Meanwhile, warm the milk and beat it with the praliné fruité to obtain a shiny and elastic texture. Incorporate the praliné emulsion into the beaten butter and sugar and add the sifted flour and the green aniseed.

Pipe the sablé pastry (nozzle n° 4) onto a silpat sheet, forming elongated flame shapes (3 cm long). Bake in a convection oven at 150°C for 15/20 minutes.

## TIP

If you wish to present these flames on cocktail sticks, insert these into the bases of the flames before baking.