

Praline Tarte

By Chef Stéphane Reynaud

Serves: Six

Ingredients

210g plain flour

60g ground almonds

150g butter

80g icing sugar

1 egg

120 g of Lyonnaise red pralines

or sugared almonds

120 g of whipping or double

cream

Natural red food colouring if

using sugared almonds

Method

1. Pre-heat the oven to 180°C
2. In a food processor or bowl, mix the flour, almonds, butter icing sugar and egg into a smooth paste. Turn out on a piece of cling film, wrap and chill in the fridge for one hour.
3. Remove the dough and roll to the thickness of a £1 coin. Using a dinner plate as a guide, cut a circle using a sharp knife
4. Place onto a baking sheet lined with baking paper and place in the oven bake for 15 to 20 minutes – look for a light golden brown. Remove from the oven and allow to cool.
5. Heat the cream in a saucepan until it just starts to bubble. Add the pralines, and cook with a gentle bubble until the sugar coating the pralines had completely melted.
6. Drop a teaspoon of the cream and almond mixture onto a very cold plate. If it sets to a glossy finish it is ready. If not continue cooking for another 4 or 5 minutes.
7. If using the food colouring, add drop by drop until you get a deep rose pink.
8. Pour the praline cream over the pastry and allow to cool completely before serving.