



Roasted Peanut Praliné

YIELD: ABOUT 480G (1 ½ CUP)

PREP TIME: 60 MIN

Ingredients

300g (about 2 cups) raw, unsalted peanuts

150g (¾ cup) granulated sugar

3g (about ½ tsp) Fleur de Sel (sea salt flakes)

Equipment:

baking sheet
silpat or parchment paper
heavy saucepan
food processor
heat-proof rubber spatula
mixing bowl

Directions

- **Roast the peanuts:**
- Preheat the oven to 150°C/300°F
- Spread the peanuts evenly in a single layer onto a parchment paper lined baking sheet.
- Roast for 30 minutes, stirring occasionally.
- Set aside to cool.
- **Make the caramel:**
- In a wide, heavy-bottomed saucepan, slowly melt the sugar over medium heat. Gently disperse the undissolved sugar into the dissolved sugar until all the sugar is liquefied.
- Cook until its color is a light to medium amber color. Watch very carefully, as once the color starts to appear, it can burn quickly.
- Remove the pan from the heat.
- Pour the caramel onto a Silpat or parchment paper in a thin layer.
- Cool until hardened.
- **Make the praliné:**
- In the bowl of the food processor, add the roasted peanuts and the hardened caramel, broken into smaller pieces to fit.
- Add the salt to the bottom of a mixing bowl (large enough to contain the praliné)
- Process the ingredients until smooth, frequently stopping to scrape down the edges. You're looking for a consistency of easily spreadable peanut butter.
- Pour the praliné over the salt in the mixing bowl, and stir to combine.
- Transfer the praliné to an airtight container. Store at room temperature for immediate use, or in the refrigerator for several months.

Praliné is a cooked, spreadable mixture of nuts or seeds and sugar used in pastries and candies. This peanut-based version is pure decadence; enjoy!