

Hazelnut Pralines and Hazelnut Praline Paste

<http://userealbutter.com/2019/02/07/hazelnut-praline-paste-recipe/>

modified from [Sweet As Honey](#)

1 oz. (2 tbsps) water
1/4 tsp lemon juice
160g (5.6 oz. or 3/4 cup + 2 tsps) sugar
240g (8.5 oz.) raw hazelnuts

Have a baking sheet lined with silpat or parchment paper nearby. Stir the water, lemon juice, and sugar together in a medium saucepan until all of the sugar granules are wet. Set over medium heat and bring to a boil. Do not stir the sugar as it boils. If sugar crystallizes along the sides of the pan, you can use a pastry brush dipped in water and wipe the sides to dissolve the sugar back into the pan. After a few minutes, the sugar should begin to turn golden. Continue to let the sugar boil undisturbed until it turns a deep amber color. Turn off the heat. Stir in the hazelnuts until coated in caramelized sugar (be careful not to get any on you, it will burn AND stick to you). Pour the hazelnuts out onto the baking sheet, quickly spreading them out into a single layer before the caramelized sugar cools and solidifies. Allow to cool completely before breaking into pieces. At this point you can save the hazelnut pralines in an airtight container.

Make the praline paste: Gently smash the pieces in a ziploc bag and place the pieces in a food processor. Pulse until the pralines take on a sand-like texture. Continue to run the food processor until the mixture becomes a smooth paste. Store in an airtight container at room temperature for up to a month or in the refrigerator or freezer for up to 6 months. Makes about 14 ounces.