

## PINK PRALINÉ

(from *Cooking with Bernard*)

450 g sugar, divided in 150g amounts  
A few drops of red food coloring  
125g whole hazelnuts, peeled (about 3/4 cup)  
125g whole almonds (about 3/4 cup)

Place one-third of the sugar (3/4 cup / 150 g) in a large frying pan with just enough water to moisten it. Add a few drops of red coloring. Stir well and turn the heat to high. Bring to a boil. When large bubbles start forming, add the hazelnuts and almonds, stirring non-stop. Control the heat, so that the nuts don't burn. The syrup will begin to crystallize, and look very grainy. Don't despair, keep stirring so that the nuts are well coated in sugar. Keep simmering, the sugar that does not coat the nuts will slowly start to melt and turn into a thick liquid. Transfer the contents of the pan to a baking sheet lined with parchment paper or Silpat. You should have nuts and some "free" caramel-sugar. Reserve the nuts and place the sugar in a clean saucepan.

Add another third of the sugar (150g). Add a little more red coloring and water – just enough to moisten the sugar. Bring to a simmer over low heat. Continue until all the pieces of sugar are completely melted. Switch off the burner, add the reserved nuts to the frying pan, but don't switch turn the heat on yet. Wait until the syrup in the saucepan reaches 255°F. When the syrup is almost at the desired temperature, switch on the burner below the frying pan. It should be at medium heat. Pour the syrup over the nuts, stirring as you pour. You will need to wash this pan to use it again, so make sure to take it right away to the sink and fill with water.

Coat the nuts. The syrup will once again become grainy. Allow the sugar that does not coat the nuts to melt. Transfer the contents of the pan to a sheet of parchment paper and set the coated nuts to one side and the remaining sugar to the other. Place the remaining pink sugar in the saucepan and add the last third of the sugar (150 g) with more food coloring and enough water to moisten it. Allow to melt and bring to 255°F / 124°C. Return the nuts to the frying pan and pour in the syrup when it reaches the right temperature, stirring constantly. At this third stage, the syrup should coat the pink nuts quite well. Stir and wait for the syrup to become grainy and any sugar that does not coat the nuts should melt again. Pour all the contents of the frying pan onto a sheet of parchment paper. By now, there should be almost no sugar left unstuck to the nuts.

Final step: Heat the oven to 160°F and bake the candied nuts for at least 45 minutes to dry them out completely. Mine took almost double time to dry. Let them cool and store in an air-tight container. They are ready to nibble on or use in recipes.