

# Muscovado Sugar Praliné Shortbread



  
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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 30 pieces.

## SHORTBREAD BISCUITS

160g Butter  
70g Muscovado sugar  
50g Whole milk  
80g **50% ALMOND &  
HAZELNUT PRALINÉ**  
220g Wholemeal flour

## SHORTBREAD BISCUITS

Mix the creamed butter and muscovado sugar.

Keep mixing until they are totally blanched.

Warm up the milk and vigorously mix with the **50% ALMOND & HAZELNUT PRALINÉ**.

Incorporate this mixture into the blanched butter and add in the sifted flour.

On a baking sheet lined with greaseproof paper, use a piping bag with a fluted nozzle to pipe out swirls of shortbread mix.

Bake in a fan-assisted oven at 160°C for 17 minutes.

If using pastry cutters, spread the dough to a depth of approx. 12mm between 2 sheets of greaseproof paper.

Freeze for half an hour.

Remove the greaseproof paper and cut the dough into the desired shapes using different cutters.

Place the shortbread on a baking tray lined with greaseproof paper.

Bake in a fan-assisted oven at 160°C for 17 minutes.

## *Chef's tips*

Choose Christmas-themed cutters (such as stars, Christmas trees, snowflakes and so on). The shortbread biscuits can be kept in a metal container for about 10 days.

Wholemeal flour is a healthier option as it has a lower glycemic index. However, you can also use the same quantities of pastry flour or plain flour.