

BOCUSE S PINK PRALINES (LYONNAISE CANDIED ALMONDS)

The Recipe

<https://www.cuisinedaubery.com/recipe/pink-pralines/>

Pink Pralines (candied almonds or 'pralines roses') are a specialty from Lyon, France. A real treat to be used as candies, or to be used in Praline Tarts. Making Pink Pralines is fun and definitely cheaper.

Chef: Paul Bocuse

Skill: Easy Level

Cuisine: French Cuisine

Courses: Candy, Dessert,

Ingredients

With 300 g (11 oz) almonds

2 Cups Almonds (300 grams)

2/3 Cup Water (144 grams)

2 1/2 Cups Sugar (540 grams)

A few drops of Food Coloring

A few drops of Food Coloring Red Color

*Optionally

A few drops of Almond Extract

With 250 g (9 oz) almonds

1 1/2 Cup Almonds (250 grams)

1/2 Cup Water (120 grams)

2 Cups Sugar (450 grams)

A few drops of Food Coloring

A few drops of Food Coloring Red Color

*Optionally

A few drops of Almond Extract

With 200 g (7 oz) almonds

1 1/4 Cup Almonds (200 grams)

1/2 Cup Water (96 grams)

1 1/2 Cup Sugar (360 grams)

A few drops of Food Coloring

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A few drops of Food Coloring Red Color

*Optionally

A few drops of Almond Extract

Steps

Here's the recipe video: