

BOCUSE S PINK PRALINE TART

The Recipe

<https://www.cuisinedaubery.com/recipe/praline-tart/>

The Pink Praline Tart ! Learn how to make this French gourmet tart, a recipe by the great chef Bocuse

Chef: Paul Bocuse

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

Ingredients

For a 8.26" (or 8 17/64" or 21 cm) in diameter cake pan

3/4 Cup Creamed Sweetened Short Pastry (260 grams) For the recipe, see [HERE](#)

11 oz Pink Candied Pralines (300 grams) For the recipe, see [HERE](#)

1 1/3 Cup Cream (300 grams)

1 Tablespoon Glucose syrup (30 grams)

*Optional

A few drops of Almond Extract

For a 7.08" (or 7 3/32" or 18 cm) in diameter cake pan

2/3 Cup Creamed Sweetened Short Pastry (191 grams) For the recipe, see [HERE](#)

1/2lbs Pink Candied Pralines (220.4 grams) For the recipe, see [HERE](#)

1 Cup Cream (220.4 grams)

1 Tablespoon Glucose syrup (22 grams)

*Optional

A few drops of Almond Extract

For a 9.05" (or 9 1/16" or 23 cm) in diameter cake pan

1 Cup Creamed Sweetened Short Pastry (311.8 grams) For the recipe, see [HERE](#)

3/4lbs Pink Candied Pralines (359.8 grams) For the recipe, see [HERE](#)

1 1/2 Cup Cream (359.8 grams)

2 Tablespoons Glucose syrup (35.9 grams)

*Optional

A few drops of Almond Extract

For a 9.84" (or 9 27/32" or 25 cm) in diameter cake pan

1 1/4 Cup Creamed Sweetened Short Pastry (368.4 grams) For the recipe, see [HERE](#)

BOCUSE S PINK PRALINE TART

1 lbs 15 oz Pink Candied Pralines (425.1 grams) For the recipe, see [HERE](#)

2 Cups Cream (425.1 grams)

2 Tablespoons Glucose syrup (42.5 grams)

*Optional

A few drops of Almond Extract

Steps

Jocteur

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Here's the recipe video: