



CRUNCHY SESAME & FLEUR DE SEL PRALINE

Ingredients:

- 15g sesame seeds
- 60g 50% almond & hazelnut crunchy nutty praline (Valrhona)
- 15g black sesame paste
- 1g fleur de sel

Preparation time: 5 minutes

Baking time: 10 minutes

Directions:

To make this recipe, start by placing the sesame seeds on a baking pan and toasting them in the oven at 300°F (150°C) for about 10 minutes. Once toasted, combine the 50% almond & hazelnut crunchy nutty praliné with the black sesame paste, fleur de sel, and the toasted sesame seeds. Mix everything together thoroughly, then set the mixture aside.