

Chocolate Praline Log

Recipe By *The Peppermill*



Cooking and Prep:  1
h 15 m

Serves:  24

Contains: 

Preference: Parve

This is the log that started it all!

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: The Peppermill

Ingredients (7)

Praline Log

- 1 pound praline paste (available fresh at The Peppermill)
- 1 pound premium white coating chocolate
- 1 pound bittersweet coating chocolate
- 6 ounces hazelnut brittle
- 2 cups cornflakes

Tools

Long plastic log mold

Plastic or silicone texture sheet cut to the length of the mold

Start Cooking

Prepare the Chocolate Praline Log

1. Melt the chocolate and praline in a microwave or double boiler. Stir to combine and melt completely. Use an immersion blender to smooth out all lumps of praline. Stir in brittle and cornflakes.
2. Line the mold with texture sheet. Pour the chocolate mixture into the mold. Tap the mold a few times on the countertop to settle the chocolate. Place in refrigerator for one hour to set.
3. When the log is firm, release the two ends with a spatula and invert the log onto a tray. Gently remove texture sheet. Decorate with edible metallic paint as desired. Serve.

Note:

Store at cool room temperature. Long acrylic tray pictured available at The Peppermill.