

## Hazelnut Brittle

### Components:

Stock syrup • Hazelnuts

### Stock Syrup

<i>Ingredients</i>	<i>Quantity</i>
Corn Syrup	1/2 cup
Granulated Sugar	3-1/2 cups
Water	2-1/2 cups

### Procedure

1. In a pot combine all the ingredients and bring to a slight boil. Sugar must be dissolved.



## Hazelnut Brittle

<i>Ingredients</i>	<i>Quantity</i>
Stock syrup	2 cups
Hazelnuts	4 cups
Fine Sea Salt	1 pinch

### Procedure

1. Place the 2 cups of syrup in a small saucepan and bring to a boil. Add the hazelnuts and turn the heat off.
2. Allow them to soak for at least 4 hours. Ideally overnight.
3. Place the hazelnuts with some of the syrup in the **Silpat® Entremet** and bake for 25 minutes at 300 F.
4. Allow to cool on a wire rack, break hazelnut brittle into edible size pieces. Store in air tight container with silica gel packet to prevent moisture from affecting brittle texture.

### Tools & Equipment

- **Silpat® Entremet**
- half sheet baking tray (13"x18")
- Small sauce pan
- Measuring cups
- Chef's knife
- Cutting board
- Wire rack

### RECIPE DIFFICULTY LEVEL



EASY



MODERATE



CHALLENGING



PROFESSIONAL