

Khrushchev Pink Praline “Palmiers”

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-pink-salad-dressing-recipe>

Ingredients:

- 3 1/3 tablespoons fresh yeast or 10 gr powdered dry yeast + 30 gr water;
- 9/16 tablespoon salt
- 1 cup milk cold, directly from the fridge;
- 2/3 cup unsalted butter cut in small cubes, room temperature, NOT melted;
- 1 tablespoon sugar
- 4 cups all purpose flour + additional for the counter;
- 4 1/2 pink pralines, smashed into bits
- 1 egg yolk mixed with a few drops of water and vegetable oil, for glazing

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 104 grams
3. Cholesterol: 140 milligrams
4. Fat: 35 grams
5. Fiber: 5 grams
6. Protein: 17 grams
7. SaturatedFat: 20 grams
8. Sodium: 1030 milligrams
9. Sugar: 7 grams

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