



# Macadamia Praline For Bakery

Macadamia  
kernel style

7 / 8  
or paste



**Concept**  
Macadamia praline  
filling for bakery



**Steam cook suitability**  
No



**Cooking length**  
Short for post-bake filling  
Long for pre-bake filling



**Heat exposure to nut**  
Partial exposure for  
post-bake filling  
No exposure for pre-bake filling



**Nut raw/roasted**  
Roasted



**Shelf life**  
Long



**Processing method**  
Bake



**Nut recommended usage rate (%)**  
35%–40% paste with  
35%–40% style 7 kernel in  
the praline filling

MACADAMIA PRALINE FOR BAKERY

Macadamia praline filling brings a premium edge to bakery applications, drawing inspiration from traditional European pralines. Made by blending macadamias with complementary ingredients and incorporating small pieces of roasted nut for texture, this creamy paste offers a luxurious contrast of softness and crunch that enhances the overall sensory experience.

Its adaptable texture under varying temperatures allows it to be easily deposited, spread or piped into pastries, scrolls and laminated doughs, and it can be applied either before or after baking depending on the desired finish. The macadamia’s mild, buttery flavour pairs well with a wide range of bakery formats, from croissants and tart shells to sponge cakes and shortcrust bases.

Low in moisture, the filling remains stable throughout the product’s shelf life, integrating smoothly without compromising structure or quality. Subtle sweetness and gentle roasted notes round out the flavour profile, making macadamia praline an ideal choice for premium bakery products aimed at consumers seeking refined, indulgent taste experiences.



Formulation

Macadamia praline filling

		ADDITION RATE (%)	
Ingredient	Description	Original	Biscoff® inspired
Macadamia paste	Roasted macadamia, style 7 or 8 milled in-house to paste, or use pre-processed paste	39.20	36.00
Macadamia kernel	Kernel style 7 (roasted in-house at 145°C for 12 minutes)	40.00	36.00
Chocolate	White chocolate buttons	17.00	16.21
Glycerides	Mono-diglycerides, E 471	0.80	0.80
Salt	Fine cooking salt	0.50	0.50
Butter	Salted dairy butter	2.50	5.00
Sugar	Icing sugar	-	5.00
Flavour	Natural caramel flavour, oil soluble	-	0.04
Ginger	Ground ginger powder	-	0.10
Cinnamon	Ground cinnamon powder	-	0.15
Nutmeg	Ground nutmeg powder	-	0.10
Clove	Ground clove powder	-	0.10
Total		100.00	100.00



## Processing flowchart



### Using praline in pastry (pre-baking application)

Spread a layer of praline over one sheet of pastry, then place a second sheet on top to completely seal the filling. Brush the surface with an egg wash (5 parts egg yolk to 1 part water). Bake until the pastry is golden and puffed (160-180°C, adjust time to suit equipment used).

### Using praline in croissants (post-baking application)

Slice the baked croissant horizontally. Pipe or spread the praline filling onto the bottom half, then place the top half back on. Bake until warmed through and lightly caramelised (160-180°C, adjust time to suit equipment used).

### Shelf life

The macadamia praline is designed to be shelf stable with a 6-month shelf life at ambient temperature. To achieve the desired shelf life, water activity must be maintained below 0.65. In addition, pasteurisation is recommended to ensure a minimum 5-log reduction of pathogens. The recommended pasteurisation process is 100°C for 15 minutes, though adjustments can be made based on ingredient properties and the manufacturer's HACCP plan and capabilities.



**Note:** All guidelines presented are for research purposes and provide indicative data on achievable product shelf life pertaining to the formulation, packaging and processes provided. Commercial manufacturers are responsible for validating the product shelf life and processing parameters using their specific equipment and operating conditions.

## Recommended macadamia formats

- A combination of macadamia paste (either pre-processed or milled in-house from style 7/8 kernel) and style 7 macadamia kernel is used to achieve a soft praline base with crunchy nut pieces.
- Roasted paste and kernel are recommended to achieve a caramel colour and distinctive roasted macadamia taste.

## Recommended macadamia dosages

- For praline filling, use 35–40% macadamia paste and 35–40% style 7 macadamia kernel to achieve optimal flavour and texture.
- In puff pastry applications, incorporate the praline filling at a rate of 20–30% of the total product weight.
- In croissant applications, the recommended praline filling inclusion is 30–40% of the total product weight.

## Macadamia treatment and evaluations

- Roasted macadamias deliver a richer caramel colour, and a more pronounced roasted flavour compared to raw macadamias.
- The texture of the praline filling can be adjusted by varying the ratio of macadamia to white chocolate: increasing the amount of white chocolate thickens the filling, while decreasing it results in a thinner consistency.
- Style 7 kernel adds a desirable crunch to the filling and enhances the macadamia flavour in the praline.
- When using praline as a pre-bake filling, exposed macadamia pieces can burn under direct heat. To prevent this, ensure the filling is fully enclosed within the pastry or dough.

## Manufacturing considerations for producing the praline

- The product can be manufactured in a kettle with a high-shearing blade or using a mill.
- Ingredient selection must be carefully matched to the processing method to ensure product stability. Solid ingredients are preferred over liquid ingredients for maintaining stable emulsions under heat and intensive mixing.
- Ball-milling is the most effective method for grinding particulates into a smooth, fine texture.

- If thermal processing is applied, the product should be rapidly cooled to ambient temperature with continuous agitation to minimise the risk of oil separation. If thermal processing is not feasible, the use of pasteurised macadamias is recommended, along with the strict implementation of Good Manufacturing Practices (GMP) throughout production.
- The inclusion of emulsifiers is necessary to maintain physical stability and reduce oil separation through the shelf life. Glycerides (E 471) or sunflower lecithin (E 322) are recommended to use in this application.

## Manufacturing considerations for using the praline in bakery products

- Applying an egg wash to the surface of puff pastry enhances browning and imparts a glossy, golden finish upon baking.
- If the praline filling contains spices, natural colouring or other heat-sensitive ingredients, applying the praline after baking helps preserve their flavour and quality.

## Alternative flavour suggestions

- Macadamia praline donut
- Biscoff® inspired macadamia praline cronut
- Raspberry macadamia praline scone
- Macadamia praline pain au chocolate
- Macadamia praline sponge cake
- Macadamia praline apple pie
- Macadamia praline mini bread

## Regulatory compliance check

All ingredients are permissible in Australia at the recommended levels. For specific international markets, please refer to the relevant regulatory standards in your country to ensure compliance and make any necessary adjustments to the additives used.



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