

Rhythm108 Vegan Hazelnut Chocolate Praline Biscuits: understanding praline

From the teas.co.uk wiki

Rhythm108 Vegan Hazelnut Chocolate Praline Biscuits: understanding praline, in summary: Swiss-baked vegan biscuits in which roasted hazelnut praline leads and chocolate follows. Pour a malty black tea or a medium-roast coffee, keep the bag sealed and out of the fridge, and skip them in a nut-allergy household.

Last reviewed by the teas.co.uk team in September 2026.

Praline is nuts and sugar cooked together until the sugar caramelises around them, and it carries more flavour per bite than either half could manage alone. In this Rhythm108 share bag it is the hazelnut, not the [chocolate](#), that does the leading.

Praline first, chocolate second

To make praline, nuts and sugar go into the heat together. The sugar caramelises, picking up colour and a toasted, faintly bitter edge, while the nuts roast and their oils come forward, deepening the flavour. The mixture is then usually ground to a paste. What results tastes of far more than plain chocolate, which is why a praline biscuit feels richer, bite for bite.

Hazelnut, once roasted, is among the few nut flavours bold enough to hold its own against chocolate, so here the chocolate sits alongside the praline as a partner rather than a coat. The finish lingers, carried by the oils from the nuts, long after the last crumb has gone. Two or three pieces go a long way; this is a dense, rich biscuit, not one for eating by the handful.

A malty cup or a medium roast

Malt and roasted hazelnut are natural companions, so reach for a malty, Assam-style [black tea](#), brewed for about four minutes and taken with just a dash of milk and no sugar. Spiced [chai](#) is the wrong call here, because the spice drowns the hazelnut, and a very creamy, milky mug smothers it in much the same way. The aim is a cup that frames the praline rather than competes.

Coffee may be the most flattering partner of all. Coffee roasting and nut roasting create overlapping aromas, so a medium-roast black coffee underlines the nut instead of arguing with it. Very dark roasts are riskier, since their bitterness can bury the hazelnut completely. A lighter [Earl Grey](#) or [Darjeeling](#) is the other route, keeping all that richness from feeling heavy in the middle of the afternoon.

Storing the share bag, and the Swiss bakery behind it

The weak point of any nut-rich biscuit is its oil, which turns before the crumb does, so an opened share bag has a shorter life than a plain biscuit. Clip or fold it shut after every visit and keep it cool and dark, but not in the fridge: the roasted aromas travel in fat and lift at room temperature, which is where these taste of most.

Rhythm108's founder, Siddhi Mehta, moved to Switzerland in 2013 and works alongside a master chocolatier and a pastry chef, and the [biscuits](#) are baked in the brand's own bakery below the Alps. The brand calls every product vegan and palm-oil free and says it uses organic ingredients. Of our three Rhythm108 lines this is the hazelnut one; the salted caramel bag wants a stronger, unsweetened cup, and the peanut butter cookie is a single soft bake.

The packs we stock

- [Rhythm 108 Vegan Hazelnut Chocolate Praline Biscuit Share Bag, 135g](#) (barcode 7640155340465)

What to drink with it

- [Yorkshire Tea Gold Blend Loose Leaf Tea, 250g](#): A malty [loose leaf](#) blend brewed strong, the natural match for roasted hazelnut with only a dash of milk.
- [Hyson Premium Breakfast Tea, 100 Tea Bags 180g](#): A full breakfast tea in bags for the everyday version of the same malty pairing.
- [PG Tips English Breakfast Special Blends Speciality Black, 70 Tea Bags](#): A robust English breakfast that frames the praline without the spice or sweetness that would bury it.

Elsewhere in the Rhythm108 range

- [Rhythm108 Chocolate & Salted Caramel Biscuits, 135g](#)
- [Rhythm108 Swiss Chocolate Peanut Butter Soft Baked Filled Cookie, 50g](#)

The full range is on the [Rhythm108 brand page](#).

FAQ

What is praline in a biscuit? Nuts and sugar cooked together until the sugar caramelises, then usually ground to a paste. In this bag the nut is hazelnut, and it leads the flavour.

Are Rhythm108 hazelnut praline biscuits vegan? Vegan is in the product's own name, and the brand describes its whole range as plant-based. Check the pack for the full ingredient and allergen details.

What should I drink with hazelnut praline biscuits? A malty black tea with just a dash of milk, or a medium-roast black coffee. Spiced chai and very dark roasts both tend to bury the hazelnut.

Should I keep them in the fridge? No. Cold holds back the roasted hazelnut aroma, so keep the bag sealed somewhere cool and dark instead.

Are they suitable for someone with a nut allergy? No. Hazelnut is in the name and the praline is built on it, so keep this bag away from anyone managing a nut allergy.

Curator's note: Two pieces and a proper malty pot is the right ratio. Any more and you stop tasting the hazelnut and start tasting sugar. Lee, teas.co.uk, Tunbridge Wells.

In short: Rhythm108 Vegan Hazelnut Chocolate Praline Biscuits: understanding praline

Field	Detail
Brand	Rhythm108
Packs we stock	135g
Category	Chocolate Biscuits
Best with	A malty black tea or a medium-roast coffee
Storage	Sealed, cool and dark, never the fridge
Nut allergy	Not suitable, hazelnut is named

More from the tea wiki

- [Tea and Biscuits](#)
- [Biscuit Dunking Physics: The Real Science](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
- [Tea and Food Pairing: The Five Principles](#)
- [Tea with Chocolate: Pair by Cocoa Percentage](#)
- [Tea and Chocolate Pairing](#)

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/