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Home-made Nutella

Ingredients

12 oz. milk chocolate, chopped
5 oz. skinned, toasted hazelnuts
1.5fl oz. ground nut oil
0.75 powdered sugar
0.25oz. cocoa powder
½ teaspoon vanilla extract or the seeds of ½ a vanilla pod
sea salt to taste

Preparation

1. Place the nuts in a food processor to and process until they have a peanut butter consistency
2. Melt the chocolate in a double boiler, alow to cool slightly and add to the nuts along with the remaining ingredients except the salt
3. process until well combined and smooth
4. taste and add salt as necessary
5. eat within two weeks and store at room temperature

Cooks Note

Prep Time: 15 min