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*by ewfood*

# 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, allow 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

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