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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, 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
