

CHOCOLATE HAZELNUT SPREAD

MAKES 1 MEDIUM JAR

INGREDIENTS

For the spread

- Blanched Hazelnuts
150 g | 5.3 oz
- Water
100 g | 3.5 oz
- Powdered White Sugar*
56 g | 2 oz
- Cocoa Powder
40 g | 1.4 oz
- Unsalted Butter
30 g | 1 oz
- Salt
3 g | 0.1 oz

For the blanching

- Water for Boiling
590 g | 20.8 oz
- Baking Powder
43 g | 1.5 oz
- Bowl of Ice Water

METHOD

Blanch your hazelnuts - if required

1. In a large pot bring your Blanching Water to a boil & slowly add in your Baking Powder. Be careful as it will fizz up.
2. Add in your Hazelnuts and boil for 3 minutes.
3. Transfer your Hazelnuts to a bowl of Ice Water using a slotted spoon & let them soak for an additional 3 minutes.
4. Drain the Ice Water and remove the Hazelnut skins by rubbing them between two dry cloths. Your Hazelnuts are now Blanched!

Make your hazelnut paste

Option I: Blend your hazelnuts

1. Blend your Blanched Hazelnuts in a blender or food processor until they form a paste. This should take \pm 12 minutes with intervals every 2 - 3 minutes to prevent overheating. The longer you blend for, the smoother the consistency.

Option II: Hand crush your hazelnuts

1. Place your Blanched Hazelnuts in a strong plastic bag & seal it shut.
2. Crush the Hazelnuts with a heavy rolling pin or kitchen mallet. This should take approximately 5 - 8 minutes or until you see a slightly wet texture.

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METHOD CONTINUED

Mix your chocolate spread

1. Transfer the crushed Hazelnuts to a large bowl (or continue using your food processor/blender).
2. Pour in your melted Butter. Give that a quick mix and then stir in (or blend) your Cocoa Powder, Sugar & Salt.
3. Then - begin mixing in 20 g | 0.7 oz of Water at a time until you reach an almost honey like consistency. The amount of Water needed may vary depending on the original consistency of your Hazelnut Paste.
4. Fill & seal your jar with your completed Chocolate Hazelnut Spread.

