Wafers with Hazelnut Filling

I think this is an ideal recipe for all of you who are not keen on wafers. As soon as you taste them, you will love them.

INGREDIENTS :

700 g of fried hazelnuts (ground)

400 ml of milk

250 g of margarine for cakes

180 g of sugar

250 g of baking chocolate

3 spoons of rum

1 package of wafers (38 x 28)

PREPARATION :

1 . Put the milk, margarine, sugar, chocolate and rum into a smaller pot and let the ingredients boil, while stirring them periodically …

2 . add the fried hazelnuts into cooked milk, mix everything well and let the filling cool down…

4 . divide the filling into four equal parts, coat each wafer abundantly and evenly …

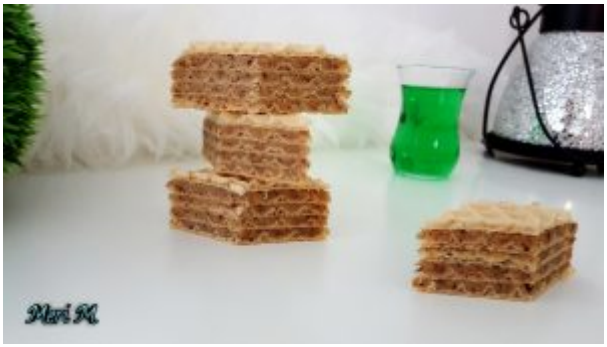
5 . cover the coated wafers with transparent foil and put some weight on them, for example books …

6 . leave the wafers on a cool place overnight and cut them the following day …

NOTES AND ADVICE :

Cut the wafers into bigger cubes.

Always cut the wafers with a sharp knife.



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