

Chocolate Spread



To be honest, at our home everybody is crazy about Nutella and it is really not good how much we eat it. In the morning with bread, then on pancakes, we spread it on everything, and we even eat it with spoon, OMG .

So I started searching for a delicious, and not too sweet chocolate spread. Of course, this chocolate spread is not like Nutella, but it is even tastier for us as we can taste fried hazelnuts and chocolate.

INGREDIENTS :

80 g of sugar

70 g of fried hazelnuts

100 g of chocolate (50 % of cocoa)

60 g of butter

100 ml of milk

PREPARATION :

1 . fry the hazelnuts on a dry pan, without fat or buy already fried hazelnuts ...

2 . grind the hazelnuts as fine as possible in the blender ...

3 . put milk and sugar to boil ...

4 . put the pot away from the cooker and add chocolate and stir till the chocolate melts ...

5 . add butter and stir till the butter melts completely ...

6 . add ground hazelnuts and mix well with hand blender ...

7 . put the chocolate spread in a glass jar and let it cool, then put it in the fridge ...

NOTE :

I had used various types of chocolate and butter till I found the perfect texture of the chocolate spread and excellent taste – in my opinion; that's why I want to show you which chocolate and which butter I use to prepare this chocolate spread. It is really important for you to use chocolate with 50 % of cocoa, neither more, nor less than 50 %, otherwise the taste and texture of the chocolate spread will change. In the picture you can see which products I use.



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