

# CHRISTOPHE ADAM S HAZELNUT CHOCOLATE SPREAD (SAY GOODBYE TO NUTELLA)

## The Recipe

<https://www.cuisinedaubery.com/recipe/hazelnut-chocolate-spread/>

A delicious spread from the great French pastry chef Christophe Adam

Chef: Christophe Adam

Preparation Time: 15 Minutes

Ready in: 1 H

Yield: Un bocal

Skill: Easy Level

Cuisine: Italian Cuisine

Courses: Dessert,

## Ingredients

### For 800 g (1 3/4lbs ) of Spread

2/3 Cup Sugar (160 grams)

1 1/2 Cup Hazelnuts (240 grams) Whole

1/3 Cup Powdered Milk (40 grams)

2 Tablespoons Butter (27 grams)

1 oz Dark Chocolate (40 grams)

1/2 teaspoon Salt (3 grams)

1 Cup Gianduja (300 grams)

3 Tablespoons Cocoa Powder (20 grams)

\*Additional (for adjustment)

3 oz Dark Chocolate (80 grams) Valrhona "Coeur de Guanaja"

### For 600 g (1 lbs 5 oz ) of Spread

1/2 Cup Sugar (120 grams)

1 Cup Hazelnuts (180 grams) Whole

4 Tablespoons Powdered Milk (30 grams)

1 Tablespoon Butter (20.2 grams)

1 oz Dark Chocolate (30 grams)

1/2 teaspoon Salt (2.2 grams)

2/3 Cup Gianduja (225 grams)

2 Tablespoons Cocoa Powder (15 grams)

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\*Additional (for adjustment)

2 oz Dark Chocolate (60 grams) Valrhona "Coeur de Guanaja"

### **For 400 g (1 lbs 14 oz ) of Spread**

1/3 Cup Sugar (80 grams)

2/3 Cup Hazelnuts (120 grams) Whole

3 Tablespoons Powdered Milk (20 grams)

2 teaspoons Butter (13.5 grams)

0.7 oz Dark Chocolate (20 grams)

1/2 teaspoon Salt (1.5 grams)

1/2 Cup Gianduja (150 grams)

1 Tablespoon Cocoa Powder (10 grams)

\*Additional (for adjustment)

1 oz Dark Chocolate (40 grams) Valrhona "Coeur de Guanaja"

## **Steps**

### **The Hazelnut Praliné**

1. Start by making a caramel with the Sugar (2/3 Cup or 160 g)
2. until it becomes amber
3. Add in the Hazelnuts (1 1/2 Cup or 240 g) into the caramel and cook briefly
4. Transfer onto a silicon mat
5. Once the caramel has cooled down and solidified, grind it in a powerful blender

### **Rest of ingredients**

6. Then add into the Food Processor (with chopping blades) (sometimes called 'robot coupe'): the Powdered Milk (1/3 Cup or 40 g), the Butter (2 Tablespoons or 27 g), the Dark Chocolate ( 1 oz or 40 g), the Salt (1/2 teaspoon or 3 g), the Gianduja (1 Cup or 300 g), (see the recipe [HERE](#)), the Cocoa Powder (3 Tablespoons or 20 g)
7. Grind finely for about 5 minutes

### **Adjusting...**

8. I have to add 3 oz or 80 g of melted Dark Chocolate to reach to right consistency, but the quantity will depend on the consistency you want to reach.
9. Be aware that the mix will always look liquid after grinding it and will harden in the fridge