

# 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)

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)

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)

1 Cup Hazelnuts (180 grams) Whole

4 Tablespoons Powdered Milk (30 grams)

1 Tablespoon Butter (20.2 grams)

1 oz Dark Chocolate (30 grams)

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1/2 teaspoon Salt (2.2 grams)  
2/3 Cup Gianduja (225 grams)  
2 Tablespoons Cocoa Powder (15 grams)  
\*Additional (for adjustment)  
2 oz Dark Chocolate (60 grams)  
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)  
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)  
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.

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9. Be aware that the mix will always look liquid after grinding it and will harden in the fridge