

# HAZELNUT CHOCOLATE SPREAD (HOMEMADE NUTELLA)

## The Recipe

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

A delicious chocolate hazelnut spread, simple and totally addictive

Preparation Time: 15 Minutes

Ready in: 1 H

Yield: Un bocal

Skill: Easy Level

Cuisine: Italian Cuisine

Courses: Dessert,

## Ingredients

### For 450 g (1 lbs ) (Actual Weight)

1 1/4 Cup Hazelnuts (200 grams) Whole

7 oz Milk Chocolate (200 grams)

1 Tablespoon Powdered Milk (10 grams)

3 Tablespoons Icing Sugar (35 grams)

2 Tablespoons Oil (35 grams)

1 Tablespoon Cocoa Powder (10 grams)

### For 600 g (1 lbs 5 oz ) (Actual Weight)

1 1/2 Cup Hazelnuts (266.6 grams) Whole

9 oz Milk Chocolate (266.6 grams)

2 Tablespoons Powdered Milk (13.3 grams)

4 Tablespoons Icing Sugar (46.6 grams)

3 Tablespoons Oil (46.6 grams)

2 Tablespoons Cocoa Powder (13.3 grams)

### For 800 g (1 3/4lbs ) (Actual Weight)

2 Cups Hazelnuts (355.5 grams) Whole

3/4lbs Milk Chocolate (355.5 grams)

2 Tablespoons Powdered Milk (17.7 grams)

1/3 Cup Icing Sugar (62.2 grams)

1/4 Cup Oil (62.2 grams)

2 Tablespoons Cocoa Powder (17.7 grams)

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### Steps

#### Ingredients

1. For the Milk Chocolate you will need a superior brand, such as "équatoriale" by Valrhona or "Milky way" by Cacao Barry
2. For the Oil, I do not recommend using hazelnut oil as I have seen in some blogs : the taste is not suitable
3. I recommend using a neutral oil such as grapeseed oil
4. The Powdered Milk is used to make the spread "Creamier"
5. The Cocoa Powder is used to accentuate the chocolate flavor

#### Prepping the hazelnuts

6. Roast the Hazelnuts (1 1/4 Cup or 200 g), 10 minutes at 305 F / 150 C
7. Rub the nuts in a towel, to remove the skin (which is bitter)
8. Grind the hazelnuts, in a Food Processor (with chopping blades) ('robot coupe')
9. You may use either a blender or a Food Processor (with chopping blades)

#### Powders

10. Add in the Powdered Milk (1 Tablespoon or 10 g), the Icing Sugar (3 Tablespoons or 35 g) and the Oil (2 Tablespoons or 35 g)
11. Grind well

#### Chocolate

12. In a saucepan, boil water
  13. Let the Milk Chocolate ( 7 oz or 200 g) melt in a bowl sitting on the saucepan
  14. Here, with the "équatoriale" by Valrhona
  15. Here, with the "Lactee Superieure" by Cacao Barry
  16. Pour in the melted Milk Chocolate and add in the Cocoa Powder (1 Tablespoon or 10 g)
  17. Mix, then scrape the sides, and mix
  18. Almost finished ! The spread is too thin, too warm, too liquid at this point
  19. Let the spread cool down
  20. Avoid the fridge which will set the spread into a solid mass
  21. The way I handle this spread is as follows: I let the spread "set" overnight, at room temperature. Then the next morning, I microwave this for 5 seconds. I stir it well, and the spread now has a great texture, like the Nutella, for a few hours
- Here's a comparison with industrial products. As you can see, our spread is a bit lighter in color, you can fix this by adding more Cocoa Powder, if you want