



## JERNEJ KITCHEN

# HAZELNUT CHOCOLATE SPREAD

*It literally took us under 30 minutes to make.*

MAKES 1 JAR (250G)  
PREPARATION: 30 MINUTES

### HAZELNUT CHOCOLATE SPREAD

200 g hazelnuts  
50 g dark chocolate (70% cacao)  
2 tbsp icing sugar  
80 g hazelnut oil  
1 tbsp unsweetened cacao powder

### TOOLS AND EQUIPEMENT

baking tray  
parchment paper  
blender  
heatproof bowl  
pan

### PREHEAT YOUR OVEN

Preheat the oven to 180°C / 350°F. Bake the hazelnuts 8 - 10 minutes in a baking tray, lined with parchment paper.

Remove the skin from the hazelnuts and blend into a paste.

### TIP

**Blend for a few minutes until the paste is silky and oily.**

Sit the heatproof bowl over a pan of barely simmering water (a bain marie) and allow the chocolate to melt, stirring occasionally.

Mix the chocolate into the paste, add the icing sugar, pinch of salt, hazelnut oil and unsweetened cacao. Blitz and let cool in a jar.