



Chocolate hazelnut ice cream

15'
Hands on

3 hours'
Hands off

650 g
Portion(s)

2
Difficulty



Ingredients

For the chocolate hazelnut spread

- 200 g hazelnuts
- 100 g granulated sugar
- 25 g sunflower oil
- 100 g milk chocolate couverture

For the ice cream

- 250 g heavy cream 35%, chilled
- 200 g sweetened condensed milk
- 200 g [hazelnut chocolate spread](#)

To serve

- [hazelnut chocolate spread](#)

Method

For the chocolate hazelnut spread

- Preheat the oven to 160°C (320°F) set to fan.
- Add the hazelnuts into a baking pan and put it in the oven for 4-5 minutes, until they get hot.
- Place a [frying pan](#) over medium heat.
- Add $\frac{1}{4}$ of the sugar and let it melt. As soon as it melts, add another $\frac{1}{4}$ of the sugar to lower the temperature and prevent the caramel from burning.
- Follow the same process for the remaining sugar until all of it melts and gets a golden caramel color. If you feel that you cannot control the temperature, then remove from the heat regularly.
- Add the warm hazelnuts and mix with a silicone spatula. Transfer to parchment paper and set aside to cool well. Be careful to not touch the mixture because it will be very hot!
- Transfer the caramelized hazelnuts and the sunflower oil to a blender, and process them very well for 4-5 minutes, until you get a praline paste. At this point, you will have the classic hazelnut praline.
- Add the milk chocolate couverture and beat well until the ingredients are homogenized. At this point, you have a chocolate hazelnut spread.

For the ice cream

- In a mixer's bowl add the heavy cream and beat with the whisk attachment at medium-high speed, until peaks form. You want it to have a yogurt-like texture.
- In a bowl add the sweetened condensed milk, the chocolate hazelnut spread, and mix well.
- In the bowl with spread, add $\frac{1}{3}$ of the whipped cream and mix well.
- Add the remaining whipped cream and fold softly with a silicone spatula.
- Transfer the mixture to a 10x30 cm loaf tin and freeze for 4-5 hours until the ice cream is well-chilled.
- Remove and serve with the remaining chocolate hazelnut spread.

Διατροφικός πίνακας

Nutrition information per 100 gr.

452 Calories (kcal)	33.0 Total Fat (g)	14.0 Saturated Fat (g)	31.0 Total Carbs (g)
23%	47%	70%	12%
29.0 Sugars (g)	6.7 Protein (g)	2.1 Fibre (g)	0.09 Sodium (g)
32%	13%	8%	2%