



Hazelnut chocolate praline spread

10'

Hands on

1 kilo

Portion(s)

1

Difficulty



Ingredients

- 400 g roasted hazelnuts
- 360 g icing sugar or coconut sugar
- 50 g cocoa powder
- 80 g vegetable oil or coconut oil
- 200 g milk chocolate couverture, finely chopped

Serving option

- [pancakes](#)
- strawberries or other fruits

Διατροφικός πίνακας

Nutrition information per 100 gr.

561 Calories (kcal)	38.0 Total Fat (g)	6.9 Saturated Fat (g)	44.0 Total Carbs (g)
28%	54%	35%	17%
42.0 Sugars (g)	8.0 Protein (g)	5.3 Fibre (g)	0.05 Sodium (g)
47%	16%	21%	1%

Method

If you have never tried this spread it's high time you did! You can't imagine what you are missing! You can use it to make all sorts of cakes or cookies and you can drizzle it over absolutely anything sweet! Pancakes, waffles, crepes, ice cream, brownies the list is endless. It is so good you can even just spread it over some warm bread and enjoy the full, delicious flavor it offers!

- Put the hazelnuts into a food processor.
- Add the vegetable oil and process, until the hazelnuts are completely ground.
- Stop processing when the hazelnut mixture becomes very thin.
- This should take about 3-4 minutes. The mixture should be completely smooth and silky.
- At this point add the [finely chopped](#) milk chocolate couverture.
- The mixture should be very hot due to the processing, so the chocolate will melt immediately.
- Process for another 20 seconds, until the chocolate is completely incorporated.
- Add the icing sugar and beat until it dissolves.
- You can add anywhere between 250 g -350 g of icing sugar, depending on how sweet you like your spread.
- You can also add any type of sugar you like, even coconut sugar, just be sure to process for 3-5 minutes, until the sugar dissolves completely.
- Add the cocoa powder and process again.
- Stop, scrape down the sides of the bowl and process again until your mixture is completely combined and velvety smooth.
- If you don't have a large food processor, make half of the recipe or in two batches).
- Pour the hazelnut-chocolate praline sauce into a small [jar](#) and seal.
- It can be stored out of the refrigerator for up to 1-2 months. If refrigerated it can last much longer.
- Serve the hazelnut-praline sauce over a batch of home made [pancakes](#)!