

Chocolate Hazelnut Spread

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This spread is simply delicious and will not remain in your fridge for long. Similar to a famous commercial chocolate spread whose name starts with N....but much better and all natural.

Ingredients

- 7 ounces black chocolate - 70% cacao
- 1 teaspoon vanilla extract
- 4.5 ounces half salted butter
- 2 teaspoons hazelnut oil
- 3 tablespoons hazelnut butter
- 14 ounces sweetened condensed milk, dulce de leche or "confiture de lait"

Preparation Time	10 min	Difficulty	Very simple
Portions		Yield	2 cups
Country/Region			
Vegetarian	No		

Preparation

- Break the chocolate into chunks. Cut the butter into cubes and melt the butter and chocolate in a bain-marie.
- In a bowl, mix the dulce de leche or concentrated milk with the hazelnut oil, hazelnut butter and the vanilla extract.
- When the chocolate and butter are melted, add the mixture in the bowl and mix well to get a smooth and shiny paste.
- Pour the mixture into jars and let it cool down.
- Keep refrigerated.

Notes

If you don't want to buy or can't buy hazelnut oil, don't worry; hazelnut butter typically separates at room temperature, so you may use the thick substance that rises to the top as a replacement for the hazelnut oil.