

HOMEMADE CHOCOLATE SPREAD



Ingredients (For 4 people)

- 120 g sugar
- 150 g milk chocolate
- 270 g toasted hazelnuts
- 150 g icing sugar
- 10 g bitter cacao
- 20 ml colza oil
- 50 ml milk
- Salt

Preparation:

Heat the sugar in a non-stick pan to obtain a light caramel. Pour the caramel onto parchment paper and leave to cool.

Melt the chocolate in a double boiler and set aside.

Blend 150 g of hazelnuts with the icing sugar in a blender. Add a pinch of salt and the melted milk chocolate. Blend again to obtain a dough and reserve.

Break the caramel into pieces and place them in the blender with the remaining hazelnuts, cacao and oil. Blend.

Incorporate the first mixture into the second, and blend again, gradually incorporating the warm milk.

Pour the mixture into an airtight container, and enjoy in moderation.

