

RECIPE

# Nutella



Ready in **20 minutes**

Serves **8 people**

**280 calories**

## Ingredients

- 1 c raw hazelnuts
- 2 tbsp avocado oil.
- 2 tbsp confectioners sugar
- 1 tbsp cocoa powder
- ½ tsp vanilla extract
- ¼ tsp salt
- 7 ½ oz milk chocolate, melted (**DO NOT** use semi sweet or dark chocolate)

## Preparation

1. Roast hazelnuts on a baking sheet at 400 for 4 minutes. Watch carefully to make sure they don't burn.
2. Put hazelnuts in a kitchen towel and rub together so that skin falls off. Try to rub off remaining skin with your fingers.
3. Place hazelnuts in a food processor and puree for one minute. Scrape down the bowl and continue for another minute. Scrape bowl again and puree another minute, for a total of 3 minutes. If your nutella looks still to a lumpy mix for about another

minute. (remember there is a lot more mixing coming up to smooth it out and this nutella will not be as perfectly smooth as store nutella.)

4. With the motor running, add the oil and vanilla and puree for about 30 seconds.
5. Add sugar, cocoa powder and salt and puree 30 seconds.
6. Add in your melted chocolate and puree for 20-30 seconds, no more, or your nutella will seize up.
7. Serve on toast, crackers, brownies, in crepes, or anything you love chocolatey!

## **TIPS**

Store in an airtight container. At room temperature for up to 2 weeks. To soften place in microwave for 5 seconds mix and put in again for another 5 seconds and mix again.