

Hazelnut Spread (El Mordjene Style or White Nocciolata)

Ingrédients

- 250g roasted hazelnuts (and peeled, if you want a lighter color)
- 175g icing sugar
- 65g skimmed milk powder
- 35g sunflower oil
- 40g cocoa butter

Préparation

1. If you've been on the internet in recent weeks, especially on Instagram or TikTok, you couldn't miss the buzz about this Algerian hazelnut spread (without cocoa) El Mordjene (which apparently resembles the inside of Kinder Bueno)!
2. I haven't had the chance to taste it, but being a big fan of the Italian equivalent, Nocciolata bianca, I thought it was the opportunity to offer you my version, a bit more concentrated in hazelnuts and just as good!
3. For this recipe, I followed the Nocciolata ingredient list, slightly modifying the proportions.
4. Of course, the final texture of your spread will depend on the power of your processor, but whether it's smooth or with some small hazelnut grains, I guarantee delicious breakfasts and snacks!
5. Ingredients: I used Norohy vanilla powder from Valrhona: use code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
6. If your hazelnuts are not roasted, place them in the oven at 150°C on a baking sheet for 15 minutes, then let them cool and rub them to remove the skin.
7. Then, blend them until you get a smooth and slightly liquid paste.
8. Add the icing sugar and vanilla, blend again.
9. Then incorporate the sunflower oil and milk powder, blend, and finally add the melted cocoa butter.
10. Then, proceed to tempering the spread to get a nice smooth mixture: over a bain-marie, melt the spread to reach 45-50°C.
11. Cool it over a cold bain-marie this time to 27°C, then bring it back up to 29°C.
12. Pour the spread into a jar and then place it in the refrigerator to crystallize (without a lid to prevent condensation).
13. After a few hours, the spread will be ready to enjoy!
14. You can keep it at room temperature or in the fridge depending on the texture you prefer, but I recommend in that case to take it out 15 to 30 minutes before indulging yourself!