

Homemade Ferrero Rocher

Ingrédients

- 100g crushed crêpes dentelle (or wafers)
- 250g spread of your choice (Nocciolata for me)
- 150g hazelnut powder
- 250g chocolate of your choice (here Caraïbes by Valrhona for me)
- 90g crushed hazelnuts

Préparation

1. This year, in addition to yule logs and nougat, I decided to also make some chocolates for the holidays.
2. I'm starting with these fake Ferrero Rocher, made with Nocciolata spread from the Rigoni di Asagio brand, but of course, you can make them with the spread of your choice :-). These little treats are quick to make, and you can prepare them in advance since a stint in the freezer is necessary before coating them in chocolate.
3. Mix the crêpes dentelle, spread, and hazelnut powder until you have a homogeneous paste.
4. Then take small portions and form balls by placing a whole hazelnut in the center.
5. Place the obtained balls in the freezer.
6. When they are frozen, you can prepare the chocolate.
7. You can choose to temper it or not; if you temper it, your chocolates will be shinier and won't melt on your fingers.
8. I chose to temper the chocolate, but using a quicker and more practical method than the traditional one: I used Mycryo cocoa butter.
9. This way, you can temper a smaller quantity of chocolate and the method is faster: simply melt the chocolate to a temperature of 40-45°C, let it cool down to 34-35°C, and then add 10% of the chocolate amount in Mycryo cocoa butter from Barry (here 2.
10. for of chocolate).
11. Mix well, wait until the chocolate is at 32°C and voila, it's ready :-). All that's left is to add the crushed hazelnuts.
12. At this point, take the balls out of the freezer, then using a fork, dip them in the chocolate and place them on a tray.