

Chocolate & hazelnut spread

Ingrédients

- 250g hazelnuts
- 75g powdered sugar
- 150g milk chocolate with at least 40% cocoa
- 75g hazelnut oil (or neutral oil such as sunflower or grape seed)
- 1 teaspoon of fleur de sel

Préparation

1. Tomorrow is Chandeleur, and if there is a recipe for crêpes for a long time on my blog, I had not yet published a spread recipe!
2. So I made this chocolate-hazelnut spread with Piedmont hazelnuts, Bahiné 46% milk chocolate from Valrhona (to avoid a too sweet effect), powdered sugar, fleur de sel and finally hazelnut oil for texture and taste.
3. In short, 5 ingredients to fill your crêpes in the best way tomorrow.
4. So here we go, get out your blender and before long you'll be able to feast Prep time : 30 to 40 minutes according to your food processor + a few hours rest For one large jar of spread: Ingredients : hazelnuts powdered sugar milk chocolate with at least 40% cocoa hazelnut oil (or neutral oil such as sunflower or grape seed) 1 teaspoon of fleur de sel Recipe : Roast the hazelnuts for 15 to 20 minutes in the oven preheated to 150°C, then let them cool.
5. Mix them with the powdered sugar until you get a smooth paste.
6. Then add the melted chocolate and mix again.
7. Finally, pour in the hazelnut oil little by little (like a mayonnaise), mixing constantly to emulsify the mixture.
8. If you wish, you can add hazelnut chips, crêpes dentelles or crunchy pearls at this point to have a spread with more texture.
9. Stir in the fleur de sel, then pour the spread into a jar.
10. Let it firm up for a few hours at room temperature (or in the fridge if you're in a hurry), then enjoy!