

Chocolate and Hazelnut Spread

- 3/4 cup unsalted butter
- 3/4 cup dark chocolate
- 3/4 cup condensed milk
- 2 tbsp hazelnuts



Recipe Instructions

Melt the unsalted butter and chocolate in a bowl over a saucepan of very hot water. Meanwhile, chop the hazelnuts in the Mini Bowl, pulsing 4-5 times then blending continuously for 1 minute. Add the chocolate mixture and blend for 1 minute, pour the condensed milk in through the feed tube.

Put the spread in a jar and store either at room temperature for a softer consistency or in the fridge for a firmer consistency. This spread will keep for several weeks in the fridge.