

# Chocolate hazelnut paste spread - Virtual Workshop Version

## Recipe for 2

### Description

Careful, this home made spread will make you forget all other ones..

### Note

White sugar could be used for this recipe, but brown sugar brings a distinct caramel taste that is very interesting.

The quality of your chocolate will make the difference in the quality of your dessert.

### Ingredients

#### Spread

- 250 Ml 35% cooking cream
- 40 Gr Brown sugar
- 20 Gr Cocoa powder
- 170 Gr Milk chocolate
- 0.50 Cup(s) Peanut butter

#### Hazelnuts

- 0.50 Cup(s) Hazelnut butter

### Preparation

- Preparation time **20 mins**
- Resting time **120 mins**

#### To prepare before class

Make sure all your ingredients are weighed.

Anticipate the Peanut butter or Hazelnut spread.

You will need :

1 pot, 1 whisk, 1 bowl, chocolate chips

1 cutting boards and 1 chef knife

#### The Spread

In a small pot, reunite the cream, brown sugar and the cocoa powder, bring to a boil, lower the heat, whisking constantly and cook for 1 minute. Remove from heat.

In a bowl, put your chocolate in small pieces and your choice of butter (Peanut or Hazelnut).

Poor the hot mixture on this previous mixture and slowly let the chocolate melt for at least 30 seconds on it's own.

You can then whisk the hot mixture to make it nice and homogenous.

You now have your spread ! Put it in a container of your choice, let it cool down then leave in your fridge.

**Bon appétit!**