


Country Hill Cottage®



Recipe &
Printables
eBook



Homemade Nutella



Materials

280 g (2 cups / 10 oz) skinned, unsalted hazelnuts (Hazelnuts with skin work just as fine, just see our tip.)

200 g (7 oz / 1 1/3 cups) milk chocolate, chopped

4 tbsp unsweetened cocoa powder

3 tbsp hazelnut oil (Hazelnut oil helps to enhance the nutty flavour, alternatively use granola or sunflower oil.)

3 tbsp maple syrup

1 tsp vanilla extract

1/2 tsp salt

printable labels

jars

Tools

baking tray (sheet)

baking (parchment) paper or wax (greaseproof) paper

oven gloves

heatproof bowl and saucepan or microwave

rubber spatula

heavy-duty blender or food processor

Homemade Nutella time! This is our take on the much loved chocolate nut spread! The recipe is super quick and easy, all you need is a blender, some hazelnuts and chocolate and you're on your way to creamy, chocolaty goodness. We also show how you can turn your nut butter into an irresistible icing for cakes, cupcakes, you name it!

What hazelnuts should I use?

We're using skinned hazelnuts as the skin can become quite bitter when roasting the nuts. If you can't find skinned hazelnuts, simply blanch the hazelnuts in boiling water with 4 tbsp baking soda for 4 to 5 minutes. Then strain the nuts, rinse well under cold water and peel the skin off. Roast the nuts as described in the recipe.

Instructions

- 1) Toast the hazelnuts:** Preheat the oven to 180°C (350°F / Gas mark: 4). Spread the hazelnuts on a baking tray lined with wax (greaseproof) paper or baking (parchment) paper and toast them for 10 minutes until the nuts are browned.
- 2) Melt the chocolate:** Melt the chocolate in a bowl over simmer water or in the microwave. Set aside to cool for few minutes.
- 3) Puree the hazelnuts:** Fill the hazelnuts into a blender or food processor and grind until the nuts become creamy. Turning the nuts into butter works best in a heavy-duty food process or blender.
- 4) Finish the spread:** Add the chocolate, cocoa powder, hazelnut oil, maple syrup, vanilla extract and salt and blend until smooth. Stop the blender occasionally and scrape down the sides with a spatula. At this point, the paste might seem thin and runny, but it will thicken as it cools.
- 5) Jar the Nutella:** Transfer the nut spread into jars or resealable containers and decorate the jars with our printable labels.



Homemade Nutella

Prep time

20 minutes

Baking time

10 minutes

Servings

approx. 500g (2 cups)

Video Tutorial



To watch the video tutorial, scan the QR code with your smartphone or enter the following link into your browser:

<http://chcotta.ge/bl0024>



Vegan homemade Nutella

For a vegan variation, replace the milk chocolate with dairy-free dark chocolate. As dark chocolate can make the spread a little stiffer, so should start only with 150 g (5.3 oz / 3/4 cup) chopped chocolate and gradually add more until you get to a consistency you like.

Storage & Shelf Life

Homemade Nutella can be stored at room temperature for two weeks. If you keep it in the fridge, let it come to room temperature before enjoying it, otherwise it might be a bit firm.

Gift Giving & Printable Labels

Our printable labels will make your homemade chocolate nut spread look extra special! Simply print the labels on DIN A4 (210 mm x 297 mm) or US Letter (8.5 in x 11 in) self-adhesive paper. Cut out the labels along the grey line. Peel off the backing of the paper and apply the labels to the jars and lids.





Nutella Icing (Frosting)

Materials

225 g (1 cup / 2 sticks) unsalted butter, at room temperature
190 g (1 1/2 cups) powdered (icing/confectioners') sugar, sifted
1/2 tsp salt
150 g to 200 g (1/2 to 1/3 cups) Nutella or chocolate nut spread

Tools

stand or hand-held mixer fitted with the whisk attachment
large mixing bowl
rubber spatula
spoon

Now we're taking things up a notch and turn our homemade Nutella into a delicious icing! Of course you can prepare this icing with store-bought Nutella as well.

To turn Nutella into a delicious icing, put the butter into a large mixing bowl and whisk until light and creamy, for 2 to 3 minutes. Add the powdered sugar, salt and Nutella and continue to whisk until well combined. Scrape the sides of the bowl with a rubber spatula from time to time. We recommend adding only 150 g (1/2 cup) if your Nutella is very soft or up to 200g (2/3 cup) if it's firm.

From cakes to macarons and biscuits, there are countless options how you could use this delectable icing! We frosted our chocolate cupcakes and enjoyed them with a hot cup of tea.

Yummilicious Chocolate Cupcakes

Give our yummilicious chocolate cupcakes a try! They're light, albeit chocolaty, quick to whip up and use only pantry staples. It's perfect to satisfy the occasional midnight chocolate cravings or to cater for a bunch of hungry kids!

You can find the recipe at our blog: <http://chcotta.ge/bl0023>

More food gift eBooks

Homemade food gifts are a wonderful present and our collection of delicious delights will please any sweet tooth! Every recipe comes with cute printable labels to make it extra special.

Lemon Curd



chcotta.ge/bl0014

Dulce de Leche



chcotta.ge/bl0017

Strawberry Jam



chcotta.ge/bl0020



Thank you

Thank you for downloading this publication! We hope you enjoyed reading through this tutorial and feel confident to try it out yourself. In this last section, we have put together some information that we think might be useful to you. We hope to see you back soon at Country Hill Cottage!

About Country Hill Cottage

Country Hill Cottage is a British design and lifestyle brand inspired by the English countryside, heritage and cottage life. It's our mission to inspire and please you.

FREE eBook

Did you know? You can **download our *Vintage Rose Dessert & Party Table* eBook for FREE!** Inside, you'll find delicious recipes, easy-to-follow DIYs and beautiful printables. Create your own party table and learn how to bake scrumptious treats, make sugar roses, create a beautiful rose centerpiece and tissue paper pom-poms. We also share 10 top tips easy party planning and styling a picture perfect table. Join our community and download your free eBook now!

Let's connect!

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