

Chocolate Hazelnut Spread

From *America's Test Kitchen* Season 16: A Hearty Start to the Day

WHY THIS RECIPE WORKS:

Toasted, skinned hazelnuts and some cocoa powder supply a nice balance of nut and chocolate flavor, while a food processor and some oil bring the two together. We also mix in some confectioners' sugar, vanilla, and salt for sweetness and depth to create this rustic, homemade version of Nutella. In addition to the boost of nuttiness, this chocolate hazelnut spread has another advantage: coarse texture.

Makes 1 1/2 cups

INGREDIENTS

- 2** cups hazelnuts
- 6** tablespoons baking soda
- 1** cup (4 ounces) confectioners' sugar
- 1/3** cup (1 ounce) unsweetened cocoa powder
- 2** tablespoons hazelnut oil
- 1** teaspoon vanilla extract
- 1/8** teaspoon salt

INSTRUCTIONS

- 1.** Fill large bowl halfway with ice and water. Bring 4 cups water to boil. Add hazelnuts and baking soda and boil for 3 minutes. Transfer nuts to ice bath with slotted spoon, drain, and slip skins off with dish towel.
- 2.** Adjust oven rack to middle position and heat oven to 375 degrees. Place hazelnuts in single layer on rimmed baking sheet and roast until fragrant and golden brown, 12 to 15 minutes, rotating sheet halfway through roasting.
- 3.** Process hazelnuts in food processor until oil is released and smooth, loose paste forms, about 5 minutes, scraping down sides of bowl often.
- 4.** Add sugar, cocoa, oil, vanilla, and salt and process until fully incorporated and mixture begins to loosen slightly and becomes glossy, about 2 minutes, scraping down sides of bowl as needed.
- 5.** Transfer spread to jar with tight-fitting lid. Chocolate hazelnut spread can be stored at room temperature or refrigerated for up to 1 month.

TECHNIQUE

HOW TO SKIN HAZELNUTS

- 1.** After blanching, transfer hazelnuts to ice bath using slotted spoon.



- 2.** Drain nuts, then rub with dish towel to remove skins.

