

CHOCOLATE SPREAD



Preparation : 10 min - **Resting :** - - **Cooking :** 7 min - **Equipment :** -

Ingredients : 6/8

- 50 g hazelnuts - 200 g milk chocolate, roughly chopped - 100 g dark chocolate, roughly chopped - 400 g sweetened condensed milk - pinch salt

1. Put the hazelnuts in the bowl and run the EXPERT programme (without heating) for 1 minute/speed 15. If necessary, scrape down the wall of the bowl.

2. Add the chocolate, condensed milk and salt. Run the EXPERT programme for 5 minutes/speed 3/60°C. Scrape down the wall of the bowl with a spatula. Restart the EXPERT programme for 2 minutes/speed 3/60°C.

3. Store the spread in jars at room temperature for up 2 weeks.

Cook Expert ■