



## Better Than Nutella (Chocolate-Hazelnut Spread)

 Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



1110 kcal

CONDIMENT

DIP

SPREAD

### Ingredients

- ☐ 1 pound bittersweet chocolate coarsely chopped
- ☐ 1 cup cup heavy whipping cream
- ☐ 0.8 teaspoon kosher salt
- ☐ 0.3 cup sugar
- ☐ 0.5 cup butter unsalted cut into 1" pieces, room temperature (1 stick)

### Equipment

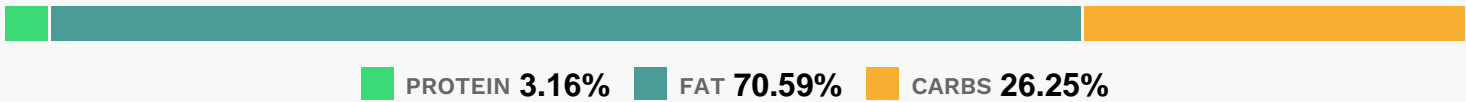
- ☐ bowl

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ kitchen towels

## Directions

- ☐ Preheat oven to 350°F.
- ☐ Spread out nuts on a rimmed baking sheet or in an ovenproof skillet. Roast, shaking sheet once for even toasting, until deep brown, 13–15 minutes.
- ☐ Let cool completely. (If nuts have skins, rub them in a kitchen towel to remove.)
- ☐ Grind hazelnuts and sugar in a food processor until a fairly smooth, buttery paste forms, about 1 minute.
- ☐ Place chocolate in a medium metal bowl. Set bowl over a large saucepan of simmering water; stir often until chocolate is melted and smooth.
- ☐ Remove bowl from over saucepan; add butter and whisk until completely incorporated.
- ☐ Whisk in cream and salt, then hazelnut paste.
- ☐ Pour gianduja into jars, dividing equally.
- ☐ Let cool. (Gianduja will thicken and become soft and peanut butter-like as it cools.) Screw on lids. DO AHEAD: Gianduja can be made up to 4 weeks ahead; keep chilled.
- ☐ Let stand at room temperature for 4 hours to soften. Can stand at room temperature up to 4 days.

## Nutrition Facts



## Properties

Glycemic Index:17.52, Glycemic Load:8.73, Inflammation Score:-9, Nutrition Score:20.770000084587%

## Nutrients (% of daily need)

Calories: 1110.45kcal (55.52%), Fat: 87.98g (135.35%), Saturated Fat: 53.24g (332.77%), Carbohydrates: 73.6g (24.53%), Net Carbohydrates: 64.53g (23.46%), Sugar: 55.86g (62.06%), Cholesterol: 135.05mg (45.02%), Sodium: 466.68mg (20.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 97.52mg (32.51%), Protein: 8.87g (17.74%), Manganese: 1.51mg (75.29%), Copper: 1.43mg (71.38%), Magnesium: 204.32mg (51.08%), Iron: 7.24mg (40.23%), Fiber: 9.07g (36.29%), Phosphorus: 336.16mg (33.62%), Vitamin A: 1640.44IU (32.81%), Zinc: 3.18mg (21.17%), Potassium: 706.64mg (20.19%), Selenium: 11.67µg (16.67%), Vitamin E: 1.87mg (12.5%), Calcium: 116.78mg (11.68%), Vitamin K: 12.05µg (11.48%), Vitamin B2: 0.18mg (10.56%), Vitamin D: 1.38µg (9.18%), Vitamin B12: 0.35µg (5.79%), Vitamin B5: 0.52mg (5.23%), Vitamin B3: 1mg (5%), Vitamin B1: 0.05mg (3.31%), Vitamin B6: 0.06mg (3.01%)