



Vegan Nutella

Serves 16

2 cups (240g) roasted hazelnuts

1 tbsp. vanilla extract

4 tbsp. cocoa powder

4 tbsp. maple syrup

¼ tsp. salt

2 tsp. coconut oil

½ cup (120ml) hazelnut milk (or almond)

What you need to do

1. Place the roasted hazelnuts in a high-speed blender and blend until ground to tiny pieces.
2. Add in the rest of the ingredients and blitz again until smooth. You will need to scrape down the edges a few times during this process. Add in additional milk if required to reach a butter-like texture.



GF DF HP V Q N

Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
10 mins	0 mins	119	10	7	3

*Nutrition per serving