

Nuts for Nutella!

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When you can smell their aroma, take them off the heat and pour them onto a tea-towel. Take up the sides of the tea-towel and hold firmly while you rub the nuts briskly within the towel – this will remove most of the skins.

Put aside to cool. Once cooled, add to a food processor and pulse a few times until the nuts break up into smaller pieces (don't overdo it though as you don't want to end up with crumbs).

In a large bowl, combine the condensed milk with the Nutella. Sift in the cocoa and stir until the mixture is well combined. It will be very thick, so use a sturdy metal spoon. It takes a while for the cocoa to combine, but eventually it will turn into a glossy mixture.

Whisk the cream until firm peaks form. Add three heaped tablespoons of the cream to the Nutella mixture and stir to loosen it (this may take some time). Add the remainder of the cream and gently fold it into the mixture. When the mixture is almost combined, add the chocolate pieces and nuts and fold the mixture until everything is incorporated.

Pour the mixture into a freezer-safe pan deep enough to hold at least 4 cups of liquid.

Melt the half cup of chocolate in the microwave (or in a small saucepan on the stove-top). With a small spoon, drizzle the melted chocolate over the top of the ice cream in the pan. Cover the top with 2 layers of plastic wrap (my pan was filled to the brim with ice cream, so I popped it into the fridge for a few minutes to harden the melted chocolate before covering it), then surround the whole pan in foil once or twice before placing in the freezer overnight.

When ready to serve, spoon the ice cream into dishes (gluten-free option) or cones (I bought waffle cones and dipped them in extra melted chocolate, then sprinkled some left-over chopped hazelnuts over top). Enjoy!

SWIRL BREAD PUDDING

Hidden underneath this Chocolate Swirl Bread pudding is peanut butter and Nutella. A win-win recipe all the way.

Ingredient:

11 slices chocolate swirl bread
1¾ cup heavy cream
¾ cup whole milk
1½ tsp vanilla
4 large eggs
4 large yolks
½ cup granulated sugar
½ tsp fine sea salt (can find in Korean Mart)
1/3 cup smooth peanut butter
1/3 cup Nutella

Mini chocolate chips, as needed

Powdered sugar, for dusting

Method:

Preheat oven to 350 degrees F. Butter a 9-inch cake pan. Set aside. Using a 3-inch round cutter, punch out 11 circles from the sliced bread. Take the remaining bread scraps and tear them into small pieces. Take about 1/3 of the scraps and spread half with

peanut butter and the other half with Nutella. Place all the scraps into the prepared cake pan. Push down to compact the bread scraps.

In a large bowl, whisk together cream, milk, vanilla, yolks, eggs, sugar, and salt. Whisk until sugar dissolves. Pour half of the custard over bread scraps.

Spread peanut butter on half of the bread rounds. Spread Nutella on the remaining rounds. Arrange the bread rounds spread side down on top of the bread scraps. Arrange the rounds in an overlapping patter to create a shingle. Place the last bread round in the center. Pour the remaining custard over the bread. Place the cake pan into a roasting pan. Fill the roasting pan with hot water until the cake pan is halfway submerged. Cover the



roasting pan with a foil tent, allowing the cake room to expand. Bake for 35 minutes. Remove foil and continue baking for another 30 minutes. By this time the custard should be set and the bread golden brown. Remove from oven and remove cake pan from water bath. Let bread pudding sit for 5-10 minutes to cool. Dust with sifted powdered sugar and garnish with

chocolate chips before serving. Serve warm.

NUTELLA COOKIES

These feel-good-chocolate-cookies are soft and chewy, studded with chocolate chips, stuffed to the brim with Nutella and sprinkled with sea salt. They have proven to be instant spirit lifters.

* Please note that these cookies have several freezing steps, so plan ahead.

** You can find sea salt in Korean Mart, located at Banani Road #12.

Ingredients:

16 tbsp Nutella, preferably slightly cold
1½ cups all-purpose flour
2 tsp cornstarch
½ tsp baking soda
½ tsp table salt
¾ cup unsalted butter (1½ sticks), softened
1 cup light brown sugar
½ cup granulated sugar
1 large egg, at room temperature
1 large egg yolk, at room temperature
2 tsp vanilla
½ cup unsweetened cocoa powder (sift if lumpy)
1¼ cup chocolate chips, semisweet or milk or a combination of both, plus extra for pressing on the cookie dough balls
Sea salt



Method:

Line a baking sheet with parchment paper or wax paper. Using a tablespoon size ice cream scoop or a round measuring tablespoon measuring, scoop out 16 rounded tablespoons of Nutella onto the prepared baking sheet. Freeze until solid, at least one hour or overnight.

Line another baking sheet with parchment paper.

Mix flour, cornstarch, baking soda and salt together in a medium bowl; set aside. In the bowl of a stand mixer fitted with the paddle attachment (or in a large bowl and using a hand mixer), beat the butter on medium high speed until soft and slightly lightened in colour, about 1 minute.

Add both sugars and beat together until lightened in both colour and texture, about 5 minutes. Mix in the egg, egg yolk and vanilla until well blended. On low speed,

mix in the cocoa powder.

Add the flour mixture and mix just until combined, leaving a few streaks of flour behind. Do not over mix.

Stir in the chocolate chips, scraping down the bottom and sides of the bowl to make sure that everything is well combined. Using a ¼ cup measure ice cream scoop, scoop out the dough onto the lined baking sheet, forming 16 equal dough balls.

Using the back of a wooden spoon handle or your thumb, make deep holes into the dough.

Get the Nutella scoops out of the freezer and working quickly, peel the Nutella scoops from the baking sheet and place them in the middle of the dough holes. If you're working in a warm kitchen, you might want to keep them in the freezer, taking only one by one as you work, to avoid them melting.

Gather the dough up over the Nutella scoops to completely cover them. Roll the dough into balls and place on the baking sheet.

Press a few extra chocolate chips on top of each dough ball then sprinkle with sea salt flakes. Loosely cover with plastic wrap and freeze for at least 2 hours, then either bake immediately (from frozen) or transfer to a large zipper lock bag and freeze until needed, overnight or up to 1 month.

Preheat oven to 350F/180C and adjust oven rack to middle position.

Line 2 baking sheets with parchment paper or silicon mat. Place 8 cookie balls per sheet, spacing them at least 2 inches apart.

Bake until the cookies flatten with a slight dome, no longer have a hump in the middle, and the outer edges start to harden yet centres are soft and puffy, 11 to 14 minutes. Start checking at 11 minutes. The centres will feel undone, but they shouldn't be shiny or sticky. Do not overbake or you'll get hard cookies. The cookies will continue to bake after they come out of the oven from the residual heat.

Let the cookies cool on the baking sheet for at least 15 minutes before serving. Or cool completely then store in an airtight container.

NUTELLA HOT CHOCOLATE

Ingredient:

2 tbsp Nutella
½ cup vanilla ice cream (about two scoops)
½ cup milk

Method:

Heat all ingredients in a small saucepan over medium heat. Whisk continuously until nutella and ice cream are fully melted and mixture is simmering. Pour into a mug and enjoy.

NUTELLA CORNFLAKES

Ingredients:

3- 3 ½ cups Kellogg's plain cornflakes
50g butter
5 tbsp Nutella

Method:

Melt the butter in a pan. Add Nutella and heat till it turns liquid stage. Now you add cornflakes. Mix well. Mix carefully so that you don't break cornflakes. Mix carefully so that you don't break cornflakes. Switch it off. Now spoon mixture into mini cups. Arrange it in a tray and keep it in the fridge for 30 minutes minimum or till you need it. Serve chilled.