

HAPPY HOW TO'S

ROSEMARY AND GOATS CHEESE LOAF

INGREDIENTS

2.5 OZ (2/3 CUP) ROASTED UNSALTED HAZELNUTS
3/4 CUP SWEETENED CONDENSED MILK
3 OZ (1/2 CUP) UNSWEETENED CHOCOLATE FINELY CHOPPED
3 TBSP HONEY/AGAVE NECTAR
A FOOD PROCESSOR



INSTRUCTIONS

TOAST HAZELNUTS IN THE OVEN AT 180 DEGREES FOR ABOUT 10-12 MINUTES
UNTIL THEY ARE NICE AND BROWN
SHAKE THE TRAY EVERY FEW MINUTES TO PREVENT BURNING
AFTER COOLING POP IN THE BLENDER FOR ABOUT 5 MINUTES
THEY WILL BECOME CRUMBLY BEFORE TURNING INTO A PASTE
AND THEN FINALLY A LIQUID
MELT THE CHOCOLATE WITH THE HONEY AND CONDENSED MILK IN THE
MICROWAVE OR IN A BOWL ON TOP OF A PAN METHOD
ADD THIS MELTED MIXTURE TO THE BLENDER WITH THE NUTS
AND BLEND UNTIL SMOOTH AND SILKY
(IF YOU OVER BLEND IT WILL GO STIFF)
POP IN A CONTAINER OR JAR AND STORE IN THE FRIDGE
HOMEMADE NUTELLA KEEPS FOR ABOUT A MONTH OR SO -
IF IT ISN'T GONE BY THEN

