

# Chocolate Almond Spread



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Makes about 400g

Prep time: 15min

Difficulty: Basic

Category: Breakfast, Mousses, creams & ice creams

This is a vegan and gluten-free version of a popular chocolate spread. You only need three ingredients to make it and the best thing is that you can substitute everything with anything. Use hazelnuts or macadamia nuts instead of almonds, milk or white chocolate instead of dark chocolate, or heavy cream, soy milk or cow's milk instead of almond milk. Of course, if you use cream or cow's milk, the spread will not be vegan anymore. You could also flavor the spread with vanilla, orange zest or cinnamon and add a splash of your favorite booze. Smear it on your croissant or bread, use it as a filling for cookies, crepes or doughnuts, or just eat it right out of the jar. The recipe was adapted from Da mi je nešto slatko.

## Ingredients

200g almonds, roasted

150g dark chocolate (60% cacao solids), melted

60-100ml almond milk

## Directions

Add almonds to the bowl of a food processor. Process until nuts are finely ground. The ground almonds will start to collect around the edges of the bowl, so stop and scrape down the sides every few minutes, just to keep everything blending evenly. As the oils are released from the almonds, they'll start to stick together and form a large mass that moves around the bowl. Continue processing until you get a relatively almond butter. This will take approximately 5-10 minutes, depending on the amount of almonds you use and the strength of your food processor. Be patient.

Pour melted chocolate over almond butter and pulse until combined. The spread will be quite thick at this point, so add almond milk one spoon at the time until you achieve a creamy spreadable consistency. Bear in mind that the spread will set in the refrigerator, so it's a good idea to make it just a bit thinner than you'd like. That way you will be able to enjoy it right out of the fridge.

Pour the chocolate spread into a clean sterilized jar, screw the lid on and store in the refrigerator. Use within 3-4 days.