



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Hazelnut Paste with Cocoa

Kakaolu Fındık Kreması



1/2 cup hazelnut
4.4ounces butter
1 tbsp cocoa
1/3 cup castor sugar
1 pack vanilla

- # Pound the hazelnut until it turns to powder.
- # Get a smooth mixture by mixing the castor sugar and butter which is melted at room temperature by the help of a spoon.
- # Add finely pounded hazelnut into the mixture and mix for a while.
- # After adding the cocoa and the vanilla, whisk the mixture by the help of a spoon for 15 minutes at least.
- # It becomes prepared when you get a smooth mixture.
- # Fill the prepared cream into the jar and store it for a long time at room temperature.
- # Spread it all over the bread slices while serving.

Note: You can blend the hazelnut for getting its powder. But you must whisk the mixture which contains all the ingredients by the help of a spoon definitely.