

## Recipe

### BEST EVER VEGAN NUTELLA



► Vegan, gluten-free

**Yield:** approx. 1.5 cups

**Prep Time:** 10 min

**Cook Time:** 10 min

**Total Time:** 20 min

#### INGREDIENTS

- 1.5 cups (225 g) raw hazelnuts
- 1/3 cup (80 mL) unsweetened soy milk, or other unsweetened plant milk
- 1 Tbsp (15 mL) coconut oil
- 2 Tbsp (30 mL) maple syrup\*
- 6 soft dates, pitted\*\*
- 1/3 cup (35 g) cocoa powder
- 1 tsp (5 mL) pure vanilla extract
- 1/4 tsp salt

#### DIRECTIONS

1. Preheat the oven to 350 F/ 180 C. Spread the hazelnuts onto a cookie sheet with baking paper underneath and bake for 10-12 minutes, until lightly golden and fragrant, stirring once halfway.
2. Remove from the oven and allow to cool. Then pickup handfuls at a time and rub firmly between your palms so the skin falls off. Alternatively, you can rub them in a clean kitchen cloth. Toss the hazelnuts back and forth between both hands so the skin falls from between your fingers. Place the peeled hazelnuts in a high-speed blender or food processor.
3. Blend on high for 5 minutes, stopping occasionally to scrape down the sides, until a thin nut butter consistency is formed.
4. Add the remaining ingredients and blend again for an additional 3-5 minutes until smooth and well incorporated. Store in an airtight jar in the fridge. Enjoy!

#### NOTES

1. \* If no maple syrup, substitute with agave syrup.
2. \*\* If the dates are hard, soak in warm water for 10 minutes first, then drain.
3. **Speed-it-up:** using purchased roasted hazelnuts or hazelnut butter will speed this up.
4. **Storage:** store in an air-tight container in the fridge for up to one week.

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**Step 1:** spread your raw hazelnuts on a baking sheet and bake for 10-12 minutes, stirring once halfway.

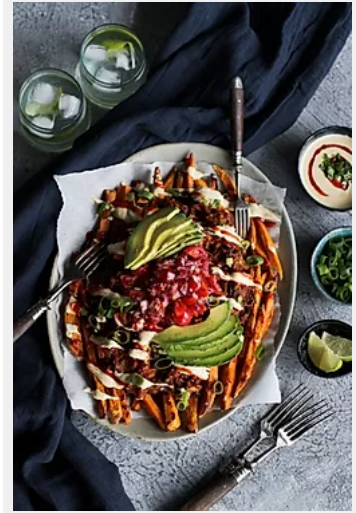


**Step 2:** once removed from the oven and cooled, rub the hazelnuts firmly between your palms so the skin comes off. You can also use a clean towel if you'd prefer.



**Step 3:** picking up a handful at a time, toss the nuts back and forth between both hands so the skin falls from between your fingers. Place the peeled hazelnuts aside.

## Herb & Garlic Homemade Vegan Naan



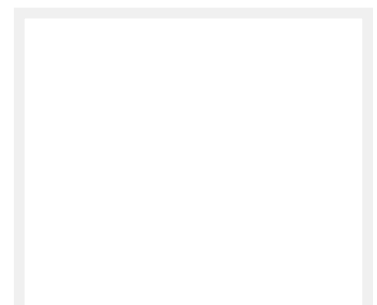
## Loaded Chili Sweet Potato Fries



## Seaweed Baked Fries with Hoisin Mayo & Sriracha Mayo



## Sriracha Mayo Dip







**Step 4:** blend the hazelnuts in a high speed blender or food processor for 5 minutes until a thin nut butter consistency is formed. Stop occasionally to scrape down the sides.



Sweet & Spicy Miso Roasted Sweet Potatoes With Sambal Tahini Mayo

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**Step 5:** add the remaining ingredients and blend for another 3-5 minutes until smooth and well-incorporated.



**Step 6:** spoon into a jar and enjoy!

How easy is that!?