

Homemade Nutella Ferrero Rocher

A decadent homemade Ferrero Rocher inspired treat combining creamy Nutella, crunchy almonds, and rich chocolate for a luxurious bite-sized delight.


40 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 2 tbsp Nutella
- 4 whole almonds
- 50g milk chocolate
- 10g crushed hazelnuts (optional)
- 1 tsp cocoa powder

Steps

- 1 Melt the milk chocolate gently in a double boiler or microwave.
- 2 Spread a thin layer of Nutella on a clean surface or parchment paper.
- 3 Place one whole almond in the center of the Nutella layer.
- 4 Carefully wrap the Nutella around the almond to form a small ball.
- 5 Roll the Nutella ball in crushed hazelnuts for extra crunch (optional).
- 6 Dip the ball into melted chocolate, ensuring it is fully coated.
- 7 Place on parchment paper and sprinkle lightly with cocoa powder.
- 8 Refrigerate for 30 minutes until the chocolate hardens.
- 9 Enjoy your homemade Ferrero Rocher treat!