

NOVI ROCHER



Jon Camilleri

CH-EAT

INGREDIENTS

- 1tbsp Crema Novi
- 350g Plain or Hazelnut Wafers
- 50g Novi Bloc Dark Chocolate
- 20g Roasted Blanched Hazelnuts
- 100g Roasted Chopped Hazelnuts
- 1tbsp vegetable cooking oil



METHOD

- 1 Crush the wafers in a food processor and combine them with hazelnut cream.
- 2 Refrigerate for 10 minutes.
- 3 Using greased hands roll into small balls and place a whole hazelnut in the centre.
- 4 Place them on a tray and refrigerate for 30 minutes.
- 5 Melt the dark chocolate and coat the balls in chocolate using gloves.
- 6 Roll them in the crushed hazelnut and place them on a tray.
- 7 Refrigerate until they harden.