

Chocolate & Hazelnut Praline Gelato

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-chocolate-hazelnut-cookies-recipe>

Ingredients:

- 2 cups 2% milk or whole
- 1 cup heavy cream
- 1/2 cup praline paste hazelnut, See Recipe Notes
- 3 tablespoons unsweetened cocoa powder good-quality, See Recipe Notes
- 2 ounces semisweet chocolate or good-quality bittersweet, finely chopped
- 5 large egg yolks
- 1/2 cup sugar
- 1/4 teaspoon fine sea salt
- 1 teaspoon pure vanilla extract
- 1/2 cup hazelnuts toasted and chopped

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 370 milligrams
4. Fat: 51 grams
5. Fiber: 4 grams
6. Protein: 14 grams
7. SaturatedFat: 24 grams
8. Sodium: 260 milligrams
9. Sugar: 40 grams

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