

Homemade Chocolate Hazelnut Balsamic Vinegar

I often buy flavored balsamic vinegars from several local stores. However this is not always necessary since you can make several varieties of flavored balsamic vinegars at home and much cheaper. Today's recipe only used two ingredients, balsamic vinegar di Modena and a chocolate hazelnut spread like Nutella. When you first put it in your mouth you taste the sweetness of the Nutella then you get the tang of the balsamic on the back of your throat. I pour this over ice cream or serve it on the side with a dessert such as the ricotta cake shown here. By varying the amount of Nutella you can vary the sweetness.

Makes ¼ cup

Ingredients

2 TBS Balsamic Vinegar di Modena (Use a good balsamic, like Colavita)
2-3 TBS Chocolate Hazelnut Spread (such as Nutella)

Place the two ingredients in a small container and shake very well.

Room Temperature – If you serve it immediately it will have a saucy consistency.

Refrigerated – If you refrigerate it for at least 1 hour it will firm up and spread like peanut butter.

USES:

- Pour over fruit
- Pour over ice cream or parfaits
- Spread on waffles
- Serve with cake
- Spread on a sandwich with raspberry jelly
- Spread on crackers with an apple slice

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