



## Consejo del chef

You can spread all over your favourite toppings. Nuts work very well, but you can also use fruit, smashed cookies, anything you can imagine!

## Raciones para 1

**300 gr** Strong flour

**200 ml** Lukewarm water

**1** Tablespoon of baking powder

**20 ml** Olive oil

**3** Tablespoons of coconut sugar

**250 gr** Toasted hazelnuts

**60 gr** Cocoa powder

**100 ml** Hazelnut drink

**80 gr** Date caramel or agave  
syrup

- 1 Place the flour in a bowl, leaving a hole in the centre.
- 2 In a glass, mix the yeast with the oil, water and sugar.
- 3 Place this mixture in the centre of the bowl with the flour and start mixing with a fork.
- 4 When the ingredients begin to blend, knead for 5 minutes.
- 5 Shape the dough into a ball and cover it with a cloth in a cool place for 30 minutes.
- 6 After this time, flatten the dough on a floured surface into a circular shape.
- 7 Prick the dough with a fork in different areas and bake at 180° for 20 minutes or until golden brown.
- 8 Remove from the oven and decorate with the chocolate cream, chopped hazelnuts and pistachios and vegan white chocolate.
- 9 For the chocolate cream, place all the ingredients in the food processor and blend until you obtain a smooth cream with a spreadable consistency.
- 10 Taste to adjust ingredients to your liking.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pizza-dulce-de-chocolate/>

