



## Vegan Hazelnut wafers

### Ingredients

*Makes around 15 slices*

4 large, thin wafer sheets (available online)  
3 bars of VIVANI Dark Nougat chocolate  
200 g hazelnut spread (for baking)  
1 dessert spoon hazelnut paste  
200 g chopped hazelnuts

### How you do it

- 01** Cut the wafer sheet into 6 x 6 cm squares.
- 02** Break the chocolate into small pieces and melt together with the hazelnut chocolate spread in a bowl over a pan of boiling water.
- 03** Then, gradually add the chopped hazelnuts and the hazelnut paste to the mixture, stirring until you have a thick paste.
- 04** Spoon 1 heaped dessert spoon of the mixture onto each wafer and place another wafer on top. Gently press the wafers together to ensure the mixture is evenly distributed. If you want neat edges, you can use a small, appropriately sized tin here.
- 05** Leave the hazelnut wafers to cool and then enjoy!