

# Pick your Poison: Chocolate and Hazelnut Iced Coffee

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and Hazelnut Iced Coffee**



The weather here in the UK this week has been bonkers. My car said it was 41°C inside it the other day when I got in.

Now, don't get me wrong, I like the warm weather but I was literally melting and the toddler was a miserable, sweaty mess too. Nobody got any sleep and I think it is pretty safe to say we actually enjoyed a bit of a breeze and a spot of cloud in our household yesterday! (Sorry sun worshipers...)

Anyhow, in all the heat, I really fancied an iced coffee so had a tinker about and came up with this version. It has a Nuttella type spread in it so imagine a coffee flavoured Ferrero Rocher and you're pretty much there. Yummers.

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## Ingredients

(to make 2 jam jars/glasses of Nuttella Iced Coffee)

2 Heaped Tablespoons of Nuttella or a Nuttella equivalent (plus a little extra to decorate the inside of your glasses)

(I actually used a spread called [Duo by Penotti](#) – it is a Vanilla and Chocolate spread and it's super delicious! I got mine from Ocado)



100g ice (crushed preferably but not essential as long as your blender blades can handle the ice cubes)

300ml milk

150ml Strong black coffee, which has been brewed and left to cool down.

Whipped cream to serve

Cocoa Powder to decorate

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## Method

1 – Place the ice, hazelnut spread, cooled coffee and milk in a blender.

2 – Whizz for a minute or so.

3 – Using the back of a spoon, dip the spoon in your chocolate & hazelnut spread and smear it around the inside of your glass. This is where the double coloured spread came into it's own, it looked completely lush!

4 – Pour the iced coffee into the glass and top with whipped cream and sprinkle with cocoa powder.

Enjoy with a straw...and a bit of sunshine! ☐



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If you have a go at this recipe, do share it with me on my [Facebook Page](#) or over on [instagram by tagging me @lifeisknutts](#)

Gems.x