

## From Farm to Fork: Nutella Brownies by Nathan Dumouchel

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The ingredient I will be talking about today is Nutella which is the main ingredient in my favorite brownies. When my Mom makes these on cold winter days, with a mug of hot chocolate, it makes me feel all warm and cozy.

This is how Nutella is made. It all starts off with cocoa beans that are from cocoa trees. You can find cocoa trees in most countries but mainly in Africa and Asia. The beans are left to dry for ten days. Then the beans are shipped to Nutella factories. At the factory, the beans are roasted to get the cocoa butter out of the beans. The butter is used for other products. What is left is pure cocoa powder. The next ingredient is hazel nut. Most of the hazel nuts are from Turkey and Italy. The hazel nuts are inspected to make sure they are okay to use. They are also roasted and cleaned. When the hazel nuts are roasted they are added to a mixture that has cocoa powder, skim milk and sugar. It is mixed to a smooth spread. There are 97 hazel nuts in a 750g jar.

Nutella is so famous that it is now in places like Tim Horton's. It has 7% fat and 9% sugar, 2% protein and 0% salt. A cool fact is that there is so much Nutella made in one year that it could circle the world 1.8 times using the 750g jars.

I am really craving my Mom's Nutella brownies so I think I will ask if he could go and make some together for dessert.