

RECIPE

Nutella[®] Pavlova Cloud by Katherine Sabbath

Medium

1 h 0 min



INGREDIENTS

FOR 12 SERVINGS

For the Pavlova Meringue:

- 8 large egg whites, chilled
- 2 cups (440g) caster sugar
- 1 1/2 tablespoons cornflour (cornstarch), sifted
- 2 teaspoons white vinegar
- 1 teaspoon vanilla bean paste

For Decoration & Assembly of the Meringue:

- 1 1/2 cups (360ml) thick (double) cream
- 150g Nutella
- 1 1/2 cups (230g) macadamia nuts, toasted and chopped
- Piping bag, cut at the tip



To prepare this delicious recipe, 15g of Nutella[®] per person is enough to enjoy!

METHOD

- 1 Preheat the oven to 120°C (235°F) fan-forced and line two baking trays with baking paper.
- 2 In a large bowl of a stand mixer fitted with the whisk attachment, whisk the egg whites on high. When the whites have thickened, turn the mixer to low speed and slowly add the caster sugar.
- 3 Whisk on high speed until the whisk leaves a trail in the meringue as it goes around.
- 4 Turn the machine off only momentarily in order to add the cornflour, then return to full speed and add the white wine vinegar and vanilla.
- 5 Continue mixing on full speed until the meringue has reached stiff peaks.
- 6 Dollop the meringue mixture onto the trays to form three discs 15cm (6 inches) in diameter. You may need an offset spatula to help you gently spread the meringue outwards.
- 7 Place both baking trays into the oven and immediately reduce the oven to 100°C (200°F) fan-forced. Bake for 2 hours. Once baked, turn the oven off and allow the meringue to cool completely in the oven.

Tasty Tip: Make sure that both the mixing bowl and the whisk are clean and dry, as any moisture or fat will stop the egg whites from forming a meringue. It is also important to add the sugar slowly or the meringue will collapse.
- 8 In a large bowl of a stand mixer fitted with the whisk attachment, whip the cream until stiff peaks form.
- 9 Place a meringue disc on a serving plate. Dollop whipped cream into the centre of the meringue and push to the outer edge. Scatter some toasted macadamia nuts over the cream. Place Nutella into a small piping bag (or a zip-lock bag with the bottom corner cut at the tip) and pipe in strokes over the top. Repeat this process twice more until you have three layers.
- 10 **Tasty Tip:** This pavlova is best enjoyed on the same day as assembly. It can be stored in an airtight container in the refrigerator for up to 3 days. You can make the meringues 1 week ahead of time and store them in an airtight container in a dry environment until needed for assembly.

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