

RECETTE

# Alman Wsalwa with Nutella<sup>®</sup> and Pistachio

Facile

1 h 0 min



## INGREDIENTS

**for 6-8 portions**

2 egg whites

150g sugar

50ml water

10ml lemon juice

50g roasted pistachio

100g Nutella<sup>®</sup>

100g corn flour



**Avec cette délicieuse  
recette, il suffit de 15 g de  
Nutella<sup>®</sup> par personne  
pour se régaler !**

## METHOD

- 1** | Add the sugar and water together in a pot and place on the heat until boiled. Add the lemon juice and boil until you have a sticky, hard syrup.
- 2** | Put the egg whites in a mixer and mix until white and fluffy. Add the hot syrup slowly and mix on high speed until the mixture becomes warm. Add the pistachio.
- 3** | Find a baking tray and cover it with half of the corn flour. Place half of the mixture on it and stretch out with a spatula to fill the tray from corner to corner.
- 4** | Add the Nutella® and again, spread to each corner. Add the remaining mixture and spread over the whole tray once more.
- 5** | Cover with the remaining corn flour leave to rest for 2 hours.
- 6** | Cut in to small portions and serve directly.