

RECIPE

Mini Pavlova with Nutella®

Medium

3 h 20 min



INGREDIENTS

for 8 portions

120g Nutella®

100g egg whites (3 egg whites)

100g granulated sugar

60g powdered sugar

100g cream

80g mixed berries



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

METHOD



1

Turn on the fan oven at 90°C (194°F).

In a bowl, whisk the egg whites until stiff. Before you finish, gradually add the granulated sugar at 3 separate times with a whisk so that to avoid collapse.

When the egg whites are firm, add the powdered sugar.



2

Line a baking tray with parchment paper, grab a pencil and draw 8 identical circles of 8 cm diameter, with a slight gap between them.

Once you have finished, using a spoon, lay the whisked egg whites down into the circles you drew. Be careful not to flatten the whisked egg whites. The frame of the meringues should be taller than the center.

**3**

Bake for 2 hours on the low rack of the oven.

Once over, turn the oven off but leave the meringues inside with the oven door closed until cooled down.

Tip: This step can be done the day before. No need to refrigerate.

Clean the mixed berries and whip the cream with a beater.

Spread the whipped cream you made on the 1st meringue, add 15g of Nutella® with a spoon and a few mixed berries. Repeat the same process with the other meringues.

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