

RECIPE

Toasted Coconut Mini Pavlovas with Nutella®

Hard



INGREDIENTS

for 18 Pavlovas

4 egg whites

1/4 teaspoon cream of tartar

Pinch of salt (0.3 grams)

1 cup sugar divided

1/2 teaspoon vanilla extract

1/8 teaspoon coconut extract

1/2 cup shredded coconut flakes lightly toasted

Fresh raspberries

Nutella® (15g per meringue)

For Coconut Custard Filling:

1/4 cup sugar

2 1/2 tablespoons cornstarch

Pinch of salt

1/2 cup skim milk

200 ml coconut milk

2 egg yolks

A drop of coconut extract



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

METHOD

- 1 Preheat oven to 140 degrees. Line 2 large baking trays with baking paper
- 2 Using the whisk attachment in a mixer, combine the egg whites, cream of tartar and salt. Whisk for about 1-2 minutes until it starts to become frothy, then gradually pour in $\frac{2}{3}$ cup sugar. Continue to whisk for a further 2-3 minutes until the mixture becomes shiny and thick. Add the vanilla extract and coconut extract, and beat well. By now your mixture should be able to form a stiff peak (hold its shape at the end of the whisk attachment). If not, continue to whisk and test again.
- 3 Sprinkle in the remaining $\frac{1}{3}$ cup of sugar, and carefully fold it in to the meringue as not to deflate all the fantastic whisking you've done.
- 4 For a rustic look, scoop a dollop (heaped tablespoon) of meringue onto the baking paper and make a "well" in the center using a spoon. Or for a more uniform look you can pipe 2 inch swirls as the "floor" of your cup, then pipe a "wall" on top of the base.
- 5 Bake the meringues for 1 hr 15 mins. They should be dry and crisp, but not browning during the baking process. For truly crisp & set meringues, turn off the oven and allow them to sit for 3 to 4 more hours, undisturbed.
- 6 In a small saucepan, whisk the sugar, cornstarch and salt together. Slowly add the milk, whisking continually, until the mixture is smooth with no lumps. Whisk in the coconut milk, egg yolks, and coconut extract. Over medium heat, whisk the mixture constantly until it begins to thicken, about 5 minutes. Once the mixture is thickened (it will happen all of a sudden), remove it from the heat and continue to whisk until smooth. Reduce the heat to low, and whisk over low heat for a further minute.
- 7 Remove from heat and scrape into the mesh sieve, set over a heatproof bowl. Using a spatula, press the custard through the sieve to ensure that there are no lumps. You should have a gorgeously silky custard. Next cover the custard with cling wrap, making sure it is directly touching the top of the custard, stopping it from forming a skin. Refrigerate until cool.
- 8 It is time to assemble the pavlovas. Give the custard a quick whisk to make it smooth after it likely solidified in the fridge. Then fill each meringue cup with a tablespoon of custard. You can pipe it or simply spoon it in. You will likely have left over custard to enjoy on its own.
- 9 Now for the best bit. Drizzle 15g of Nutella[®] over 3 mini meringues and sprinkle with toasted coconut. Serve with fresh raspberries.

Proud of your baking progress? We are, too!

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