

Mini Pavlova with Nutella®

Medium

8 Portions

3 h 20 min



INGREDIENTS

FOR 8 PORTIONS

120g Nutella® – 1 heaped tsp (15g per portion)

100g egg whites (3 egg whites)

100g granulated sugar

60g powdered sugar

100g cream

80g mixed berries

METHOD



1

Pre-heat the oven to 90°C (194°F).

In a bowl, start whisking the egg whites. Before whisking until firm, gradually add the granulated sugar in three separate batches and whisk to avoid the egg whites collapsing.

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, use a spoon to lay the whisked egg whites down into the circles you have drawn. Be careful not to flatten the whisked egg whites. The width of the meringue should be larger than the height.

**3**

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

After 2 hours, 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.

Wash the mixed berries and beat the cream.

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.