



FERRERO COLLECTION CHOC HAZELNUT PAVLOVA STACKS

Duration: 1h 15min Servings: 6 people Level: ●○○ Easy

Ingredients

FOR THE CAKE	AMOUNT
Egg whites	3
Caster sugar	¾ cup
Hazelnut meal	½ cup
Thickened cream	600ml
Icing sugar mixture	2 tablespoons
Store-bought chocolate fudge sauce	¼ cup
Punnet raspberries, halved	125g
Punnet blueberries	125g
Finely grated dark chocolate	2 tablespoons
Ferrero Rocher	2
Ferrero RondNoir	2
Raffaello	2

Ferrero Collection Choc Hazelnut Pavlova Stacks ~ step by step

1. Preheat oven to 120°C fan-forced. Line 3 oven trays with baking paper.
2. Put egg whites in a large bowl and whisk on medium speed with an electric hand beater for 2 minutes or until firm peaks form. Add caster sugar, 1 tablespoon at a time, beating until all the sugar has been incorporated, then beat for a further 4 minutes or until the mixture is thick and sugar has dissolved. Gently fold in hazelnut meal.
3. Spoon meringue mixture into a piping bag, fitted with a 1cm nozzle. Pipe 18 disc shapes onto prepared trays 7cm wide, about 3cm apart. (If you like, you can mark these circles on the baking paper sheets then line the oven trays with the marked baking paper, ink side down.) Bake for 1 hour.
4. Put cream into a large bowl. Add sugar. Beat with electric hand beaters until soft peaks form. Gently fold through chocolate sauce to create a marbled effect.
5. Put one disc onto a serving plate. Spread 1 heaped tablespoon of cream on top. Scatter with raspberries and blueberries. Top with a second disc, 1 heaped tablespoon cream, more raspberries and blueberries, top with a third disc and 1 heaped tablespoon cream. Repeat to make 6 stacks.
6. Top each stack with a Ferrero Rocher, Rond Noir or Raffaello. Top with remaining berries, then sprinkle with grated chocolate. Serve immediately.