



FERRERO ROCHER PAVLOVA WITH POMEGRANATE

Duration:

Servings:

Level:

🕒 145 min

👤 8 persons

●●○ Medium

Ingredients

FOR THE CAKE	AMOUNT
Ferrero Rocher	8
Egg whites	6
Sugar	220g
Corn starch	12g
White wine vinegar	1tsp
Double cream	300 ml
Dark chocolate	80g
Icing sugar	20g
Pomegranate	1

Ferrero Rocher pavlova with pomegranate ~ step by step

1. Preheat the oven to 120°C (250°F). Whisk the egg whites in a bowl until soft peaks form. Gradually add the sugar, beating until the mixture becomes glossy. Add the sifted corn starch and vinegar and fold slowly.
2. Line a tray with non-stick baking paper and spread the meringue. Make a big hole in the centre with the back of a spoon and cook for 2 hours. Allow the meringue to cool in the oven.
3. Whip the double cream with icing sugar and spoon over the meringue, adding pomegranate seeds and grated chocolate. Decorate with 6 individual Ferrero Rocher chocolates.
4. Serve with one Ferrero Rocher per portion.

Allergens: hazelnuts, soy lecithin, egg, cream