



## «CLOUD» SPONGE PASTRY WITH NUTELLA®

Pastry | Vegetarian | Breakfast | Mid-morning | Mid-afternoon | All year round |  
Banqueting



**Serves 10**

- 8 egg yolks
- 35g caster sugar
- 1 vanilla pod
- 1g salt
- 5 egg whites
- 16g caster sugar
- 80g rice flour
- 15g rice starch
- 1g white vinegar
- 150g Nutella®

Sieve the rice flour with the rice starch and 1g salt.

Pre-heat the oven to 170°C. Prepare the silicone moulds ( $\frac{1}{2}$  sphere shape, 5cm diameter, 4cm high) and a pastry bag with a smooth 1.5cm nozzle.

Beat the yolks with the 35g caster sugar and the contents of the vanilla pod. Beat the egg white with the 16g of caster sugar and 1g vinegar.

Add the egg white and sieved flour alternately to the yolks, taking great care because the mixture is very delicate and will break up easily.

Transfer everything to the pastry bag and fill the moulds with about 20g of the mixture (fill them to the top). Place in the hot oven straight away and bake at 170° for about 8 minutes.

Leave to cool, then take two pieces and join them together with Nutella®.

There should be 20 half-spheres which, coupled with 15g of Nutella®, make 10 portions.

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