



Mango Passion Pavlova

Others | Gluten free | Vegetarian | Mid-afternoon | Christmas

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For 15 portions

Ingredients

- 12 egg whites
- 600g caster sugar
- 3 teaspoons white vinegar
- 3 tablespoons cornstarch
- 250g mascarpone
- 40 cl full cream 35% mg
- 3 vanilla pods
- 4 mangoes
- 4 passion fruits
- 225g Nutella® (15g per portion)

MERINGUE PREPARATION

Pour the egg whites and white vinegar into an mixing bowl.

Beat the whites. As soon as they start to foam, add the cornstarch in. At soft peak, pour in the sugar in three stages.

Preheat your oven to 90°C. Using a piping bag, start by making a meringue disk 10 cm in diameter. Around the circle, make a small ball which you will then stretch

inwards. Do this all around the disk. Bake for 2 hours at 90°C.

VANILLA CREAM PREPARATION

Pour the cold cream, the seeds of your vanilla pod and the mascarpone into an mixing bowl. Whip the mixture together.

Pour the cream into a piping bag and set aside in a cool place.

PRESENTATION

Dice the mango and remove the seeds from the passion fruit.

Place the cream in the centre of the meringue. Add the mango cubes and the passion fruit. Decorate with drops of Nutella®