



Tangerine pavlova with Nutella®

Pastry | Vegetarian | Lunch | All year round



For 15 portions

Pavlovas :

- 5 egg whites
- 1 pinch of salt
- 250gr of white granulated sugar
- 1 tbsp of clear vinegar
- 19gr of cornflour
- 1 tsp of vanilla extract

Tangerine Curd Cream :

- 4 egg yolks
- 55gr of granulated sugar
- 100gr of fresh tangerine juice
- Zest of 1 tangerine
- 100gr of soft butter
- 1 pinch of salt
- 100gr of single cream
- 20gr of icing sugar
- 350gr of tangerines
- 225 gr of Nutella®

PREPARATION

TOTAL PREPARATION TIME: 3H15MIN

Preheat the oven to 150°C. In a bowl, with an electric mixer, beat the egg whites with the salt until smooth.

Add the powdered sugar slowly, mix, and repeat twice. Continue beating until the texture is smooth and shiny.

Put the mixer on minimum speed then add the vinegar, cornflour and vanilla extract.

Put the mix into a piping bag. On a baking tray covered with baking paper, pipe the individual meringues then, using a spoon, make a slight hollow in the middle of each.

When putting in the oven, immediately lower the oven to 120°C then cook for 30 to 35 minutes.

Meringues should be firm and dry to the touch but not browned. They should stay white.

Turn off the oven with the meringues in it and leave to rest for 20 minutes then remove the tray from the oven to finish cooling. Be careful, when cooking the meringues, do not open the oven door to check on them. During baking, prepare the clementine curd.

Segment the 5 tangerines, and keep aside. Be sure to collect the juice.

Whisk the egg yolks, sugar, juice, zest, butter and pinch of salt in a saucepan.

Then stir constantly over medium/high heat, without boiling, with a figure-8 wooden spoon, while scraping the sides of the pan well until the mixture thickens.

About 8-10 mins. Bring to a very light boil (very few bubbles) for 2 minutes, stirring vigorously with a whisk, then pour into a container and cling film immediately on the surface to prevent the formation of a crust.

The preparation must cool in the fridge. Once the mixture has cooled, take the single cream out of the fridge and whip it with the icing sugar.

Once you get whipped cream, gently add in half of the tangerine curd using a spatula. If the tangerine curd is too cold and therefore difficult to handle, you can add a drizzle of hot water and stir vigorously.

Transfer to a large round tip piping bag. On each pavlova, put some tangerine curd in the hollow then pipe the tangerine cream, add 15 g of Nutella® and a few segments of fresh tangerines.