



Pavlova Pudding

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Christmas

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For 6 servings

INGREDIENTS

- 180g egg white
- 140g caster sugar
- 140g white sugar
- 50cl full-fat cream
- 40g sugar
- 3 pears
- 80g pecans
- 90g Nutella®

TOTAL PREPARATION TIME: 2 H 30 MIN

PREPARATION



Preheat the oven to 100°C.

Mix the sugars together.

Beat egg whites at room temperature. When the mixture begins to foam, gradually add the sugars. Beat for 5 minutes, until the meringue becomes firm and glossy and forms a bird's beak.

Using a piping bag fitted with a smooth nozzle, place a pavlova lengthwise on a baking tray lined with baking paper, and bake for 2 hours, without ever opening the

oven. Leave the oven off to cool.

Meanwhile, whip the liquid cream and the sugar into whipped cream. Wash and peel the pears and cut them into pieces. Chop the pecans.

When the meringue is cold, whip it: on the meringue, spread a generous layer of whipped cream, then arrange the fruit and pecan nuts. Finally, draw large dots of Nutella using a piping bag