



«CLOUD» SPONGE PASTRY WITH NUTELLA®

Baked Good | Vegetarian | Snacking | All year round | Banqueting

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Serves 10

INGREDIENTS

- 8 egg yolks
- 7 tsp caster sugar
- 1 vanilla pod
- 1 large pinch of salt
- 5 egg whites
- 3 tsp caster sugar
- ½ cup rice flour
- 2 Tbsp rice starch
- ¼ tsp white vinegar
- ½ cup Nutella

PROCEDURE:

Sieve the rice flour with the rice starch and 1 large pinch of salt.

Pre-heat the oven to 340°F. Prepare the silicone moulds ($\frac{1}{2}$ sphere shape, 2in diameter, 1 $\frac{1}{2}$ in high) and a pastry bag with a smooth $\frac{1}{2}$ in nozzle.

Beat the yolks with the 1 $\frac{1}{4}$ oz caster sugar and the contents of the vanilla pod. Beat the egg white with the $\frac{1}{2}$ oz of caster sugar and $\frac{1}{4}$ tsp 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 4 tsp of the mixture (fill them to the top). Place in the hot oven straight away and bake at 340° 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 1 tbsp of Nutella, make 10 portions.
