



FERRERO COLLECTION EGGS MINI MERINGUE NESTS

Duration: 2 hours Servings: 8 people Level: Medium

Ingredients

MERINGUE	AMOUNT
Egg whites (120g)	4
Caster sugar, plus 2 tsp extra	240g
White vinegar	1/2 tsp
Cream of tartare	1/2 tsp
Dollop cream	250ml
Vanilla bean extract	1tsp
Melted dark chocolate	50g
Coco powder	3 to 5tbs

DECORATION	AMOUNT
chocolate curls/shavings	¼ cup
Edible sugar flowers or edible fresh flowers	
Ferrero Collection Hazelnut Eggs	1 Packet
Ferrero Collection Cocoa Eggs	1 Packet

Ferrero Collection Eggs Mini Meringue Nests

- Heat the oven to 200°C, with the racks in the upper and lower thirds.
- Line a baking tray with baking paper, leaving a 2-inch (5cm) overhang on two opposite sides for easier lifting.
- Spread the sugar evenly on the baking sheet.
- Place the baking sheet in the oven on the lower rack and roast until the sugar is hot, 6 to 8 minutes – until it's just caramelising on the edges.
- In a large bowl, whisk egg whites with electric beaters until frothy. With motor running, slowly and carefully add the hot sugar, whisking constantly and allowing the sugar to be fully incorporated before adding more, until stiff and glossy.
- Add cream of tartare.
- Fold in 1 teaspoon of vinegar.
- Add to a piping bag with star nozzle and create mini meringues shaped like a nest.
- Bake for 5 minutes, then reduce oven to 120°C and bake for 1 hour 10 minutes. Turn the oven off and allow meringues to cool completely in the oven with door slightly ajar.
- Once cooled, time to decorate.
- Divide the cream into two bowls. In one bowl add melted chocolate and give a slight stir to create a marble effect and in the other bowl add the vanilla so you have two flavours of cream.
- Carefully add dollop cream to the centre of each meringue, garnish with chocolate curls/garnishes.
- For the hazelnut eggs – add eggs to cream and decorate with flowers.
- For the cocoa eggs – dust with coco and add eggs.