



Chocolate and hazelnut Pavlovas served with summer berries

*Serves 8

Meringue:

- 6 medium egg whites (at room temperature)
- 12oz / 350g icing sugar
- 2 tsps cornflour
- 1 tsps pure vanilla extract
- 1 tsps white wine vinegar
- 1 tablespoon cocoa powder
- 1 cup of toasted roughly chopped hazelnuts

**Pre-heat the oven to 180° c / 350° f / Gas mark 4*

- 1) Line 2 baking sheets with baking parchment
- 2) Whisk the egg whites and icing sugar together in a spotlessly clean bowl until the meringue mixture holds a stiff peak.
- 3) Add the corn flour, vanilla and vinegar – and whisk until smooth and glossy. Gently fold in the cocoa powder and hazelnuts, don't worry if the cocoa powder isn't evenly incorporated into the mixture as this will give a lovely marbled effect when cooked.
- 4) Divide the mixture evenly on the baking sheets into 8 x 13cm / 5" circles and make a slight dip in the centres. Place in the oven and immediately turn the temperature down to 120°c / 250°F / Gas mark ½
- 5) Bake for 1 hour, until crisp, then cool on a wire rack

**Serve with crème fraiche, Greek yoghurt or fresh whipped cream. Pile berries on top, a sprig of mint and a dusting of icing sugar – delicious*



**To make use of the egg yolks, make custard based vanilla ice-cream*

- 3 egg yolks,
- 75g caster sugar,
- 2.25ml of semi-skimmed milk
- 2.25ml double cream,
- 2.5ml of vanilla essence

Method:

- 1) Turn the freezing compartment or freezer to the coldest setting about 1 hour before making the ice-cream
- 2) Place the egg yolks and sugar in a glass bowl and beat together
- 3) In a saucepan slowly bring the milk to boiling point, and then pour onto egg mixture beating together.
- 4) Return the mixture to the pan and stir constantly, until the mixture thickens and forms a film over the back of the spoon (do not let it boil or the mixture will separate).
- 5) Remove from heat and leave until cold.
- 6) Stir in the cream and vanilla essence
- 7) Pour the mixture into a container suitable for freezing.
- 8) Cover the container closely and freeze until half frozen (when ice crystals appear around the edge of the mixture). Beat the mixture until smooth, scraping off any crystals. Replace the cover and freeze until firm. Return the freezer to the normal setting.
- 9) Transfer the ice-cream to the refrigerator about 15 minutes before serving and allow it to soften and ripen.

*Alternatively use an ice-cream maker e.g. Kenwood IM200 Series