COOKING PASSION SINCE 1877

Chocolate Pavlova Torte with Mocha Hazelnut Filling

DIFFICULTY: MEDIUM

PREPARATION TIME: 1 HOUR PLUS CHILLING TIME

COOKING TIME: 1 1/2 HOURS

SERVES: 10

Ingredients

Pavlova

5 egg whites

1 tsp cream of tartar

1 ¼ cups caster sugar

1 tsp balsamic vinegar

¼ cup Dutch cocoa powder

2 tsps cornflour

½ cup hazelnut meal

¼ cup roughly chopped hazelnuts

50g chocolate, melted

Filling

2 tsps instant coffee

2 tsps boiling water

300ml thickened cream

1 cup chocolate hazelnut spread

Method

Preheat oven on CircoTherm® to 120˚C. Line three trays with baking paper. To begin preparing this chocolate pavlova, use an electric mixer to beat the egg whites and cream of tartar until soft peaks form. Gradually add the sugar, beating well between each addition.

Mix in the balsamic vinegar. Sift the cocoa powder and the cornflour over the egg white mix then fold through with the hazelnut meal.

Spread one third of the mixture to form a 20cm circle on each tray. Sprinkle the chopped hazelnuts over one of the meringue discs.

Cook on shelf position's 1, 3 and 4 for 1 ½ hours or until the meringue discs are cooked and crisp. Allow to cool on trays.

While the meringues are cooking make the filling. Dissolve the coffee in the boiling water and allow to cool. Add to the cream and using electric beaters, mix well on a medium speed until the cream is softly whipped. Add the hazelnut spread to the cream and mix on a medium to high speed until the mixture is thick. Chill in the refrigerator for a few hours.

Place one of the meringues onto a cake plate and spread with half of the filling.

Place another meringue on top & spread with remaining filling. Finish with the meringue that has the hazelnuts on top.

Decorate with melted chocolate. Chill for several hours before serving the chocolate pavlova to your guests.

Notes

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