

HAZELNUT MERINGUE CAKE

SERVES: 8-10

INGREDIENTS

4 large egg whites
1 cup granulated sugar
1/2 cup ground hazelnuts
1 teaspoon vanilla extract
1/4 teaspoon cream of tartar
2 cups heavy whipping cream
1/4 cup powdered sugar
1 teaspoon vanilla extract
1/2 cup whole hazelnuts, toasted and chopped
Fresh berries for garnish

METHOD

1. Preheat oven to 250°F and line two baking sheets with parchment paper.
2. Draw two 8-inch circles on the parchment paper as a guide for meringue layers. In a clean, dry mixing bowl, beat egg whites with cream of tartar until soft peaks form.
3. Gradually add granulated sugar, beating continuously until stiff, glossy peaks form. Gently fold in ground hazelnuts and vanilla extract.
4. Spread meringue evenly within the drawn circles on baking sheets.
5. Bake for 90 minutes, then turn off oven and let meringues cool completely inside.
6. In a chilled bowl, whip heavy cream with powdered sugar and vanilla until stiff peaks form.
7. Place one meringue layer on a serving plate. Spread half the whipped cream over the first meringue layer. Sprinkle with half the toasted chopped hazelnuts.
8. Carefully place second meringue layer on top. Cover with remaining whipped cream.
9. Garnish with remaining chopped hazelnuts and fresh berries.
10. Refrigerate for at least 1 hour before serving.