

Baileys and Hazelnut Pavlova Roulade

Serves 4

Ingredients

8 egg whites
350 gms caster sugar
1 tsp lemon juice
600ml double cream
4 tsp Baileys
Almond oil
1 tblsp coffee granules

For the crust

100 gms caster sugar
1 tsp ground cinnamon
125 gms finely sliced hazelnuts

Ingredients for the compote

10 local plums
2 Ampleforth apples
1 tblsp cointreau
100 gms caster sugar
½ vanilla pod, split

Method

To make the crust:

Line a baking tray with silicone or greaseproof paper. Smear the paper with a little almond oil.

Whip the egg whites with a pinch of salt. Halfway through, add the lemon juice and half the 350 gms sugar. Whip until stiff. Fold in the remainder of the sugar and then spread evenly, about 1cm thick, over the tray.

Sprinkle with 100 gms sugar, cinnamon and hazelnuts to form a crust.

Bake for approximately 20 minutes at 150°C.

Turn out onto a clean kitchen cloth, remove the silicone paper and allow to cool.

To make the plum compote, wash the plums and cut in half then remove the stones. Put the plums, 2 apples, 1 tblsp cointreau, 100 gms caster sugar and ½ a split vanilla pod into a stainless steel pan and bring to the boil. When the plums are soft, remove from the heat.

Whip the cream with the dissolved coffee granules and perhaps a little sugar if necessary. Spread onto the meringue. Roll up like a swiss roll, slice and serve with the plum compote and slices of apple.