

Coffee and Hazelnut Pavlova Roulade

Ingredients

8 egg whites
350g caster sugar
1 tsp lemon juice
600ml double cream
2 tsp coffee granules

For the crust:

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

To serve:

Strawberry or raspberry coulis
Fresh fruits

Method

1. Line a baking tray with silicone or greaseproof paper. Smear the paper with a little almond oil.
2. Whip the egg whites with a pinch of salt. Halfway through, add the lemon juice and half the sugar. Whip until stiff. Fold in the remainder of the sugar and then spread evenly, about 1cm thick, over the tray.
3. Sprinkle with sugar, cinnamon and hazelnuts to form a crust.
4. Bake for approximately 20 minutes at 150°C
5. Turn out onto a clean kitchen cloth, remove the silicone paper and allow to cool.
6. Whip the cream with the dissolved coffee granules and perhaps a little sugar if necessary.
7. Spread onto the meringue.
8. Roll up like a swiss roll, slice and serve with strawberry or raspberry coulis and fruit to garnish.