

Mini pavlova meringue

INGREDIENTS

MINI MERINGUE

23 pcs. [MINI MERINGUE SHELL](#)

150 g [WHITE CHOCOLATE](#)

KREM

150 g [MASCARPONE mix UHT](#)

300 g [EGG YOLK BALTICOVO](#)

DECORATION

200 g FABBRI AMARENA OR
PASSION FRUIT TOPPING

1 FRESH FRUIT FOR
DECORATION (OPTIONAL)



A METHOD OF PREPARING

1 Coat the meringue shells with white chocolate by brushing the inside of each shell.

2 Prepare the cream first: whip the Mascarpone Mix with the egg yolks for approx. 4 minutes at medium speed. The cream is ready to use immediately after whipping.
Pipe the cream into the coated meringue shells, raising it approx. 1 cm above the surface. Pour over Fabbri Amarena or Passion Fruit Topping. Optionally, decorate the surface with fresh fruit.

Smacznego

