

DELICATE AND SWEET: EASTER DELICIOUSLY WRAPPED

VEGAN MERINGUE EASTER NESTS



Easter is just around the corner – and once again it's time for the traditional Easter egg hunt. Where have we hidden them? In these tiny @sallyswelt meringue baskets. Filled with a light-and-airy cream embedded with colourful chocolate eggs, they are the perfect vegan dessert for the whole family!

INGREDIENTS

Pavlova

- » 175 g aquafaba (chickpea water)
- » 1 pinch of salt
- » 250 g sugar
- » 1 tsp vanilla extract

Cream

- » 400 g vegan cream
- » 200 g vegan yoghurt
- » 50 g icing sugar
- » 1 tsp Tonka Wonka or grated tonka beans

Garnish

- » 30 dark chocolate mini eggs (vegan)
- » 5 g metallic food colouring powder (vegan)
- » 50 g dark chocolate (vegan)

**METHOD:**

01. Pavlova: Preheat the oven to 90°C hot or fan (or 100°C top/bottom). Whisk the aquafaba with the salt until stiff. Slowly add the sugar and continue stirring the meringue for about 10- 15 minutes. The sugar should be completely dissolved.

Tip: Pinch a little of the meringue mixture between your fingers to check whether you can still feel any sugar crystals or whether it has completely dissolved.

02. Fold in the vanilla extract.

03. Take 2 sheets of baking parchment. Dip a 7 cm cutter in cornstarch and mark well-spaced circles on the parchment. Alternatively, you can draw circles on the underside of the baking parchment.

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05. Now dry the meringue nests in the oven (both trays together) for about 60-70 minutes. This process may take a little more or less time, depending on your oven. Make sure the moisture can escape. If your oven has a full-steam setting, open the door every 4-5 minutes to allow the moisture to escape.

06. You'll know the meringues are done when you can easily lift them away from the parchment. Remove from the oven and place them on a cooling rack.

**METHOD:**

- 07. Cream:** Whip the cream until stiff. Combine the yoghurt with the icing sugar and grated tonka bean or tonka bean paste, then fold in the cream. Place in a refrigerator for a few moments.
- 08. Garnish:** Colour the Easter eggs with the metallic food colouring: Put a few eggs in a bowl, sprinkle over a little of the food colouring and coat the eggs in the powder.
- 09.** Finely grate the chocolate.
- 10. Make up the Easter nests:** Make up the nests just before serving. Put a little of the cream in the nests, sprinkle over the chocolate and top each one with 3 eggs. Serve the dessert.

THAT'S IT!