



Miele

Hazelnut Chocolate Meringue, Fresh Berries and Crème Diplomat

By Miele

20 minutes, plus cooling time

Preparation time

1 hour

Cooking time

12

Serves

INGREDIENTS

200g dark chocolate 70%
250g hazelnut meal
8 egg whites
250g caster sugar
1 punnet blueberries
1 punnet raspberries
1 punnet strawberries

Crème diplomat

250ml milk
60g egg yolks
95g sugar
30g cornflour
1 vanilla pod, seeds removed
400g thickened cream

METHOD

Hazelnut Chocolate Meringue

1. Pre-heat the oven on Fan Plus at 160°C and grease and line a 20cm cake tin.
2. Place the chocolate in the freezer for 20 minutes. Once frozen, place in a food processor and process until they resemble fine coffee granules.
3. Beat the egg whites until stiff and then gradually add the sugar while beating. When firm peaks have formed, carefully fold the chocolate and hazelnut meal into the egg white
meringue.
4. Pour the mixture into the prepared cake tin, and bake for 40-45 minutes, or until a skewer comes out clean. Remove from the cake tin and allow to cool on a wire rack.

Crème Diplomat

1. In a medium sized pot, heat the milk and the vanilla on low heat, Induction setting 5 to a simmer, being careful not to scorch the pot.
2. Whisk together the egg yolks, sugar and cornflour. Carefully pour approximately half of the milk mixture into the egg, whisk and then add the mixture back to the pot.
3. Whisk over medium heat, Induction setting 6, until the mixture thickens and starts to bubble.
4. Transfer the custard to a food processor with a whisk attachment, whisk until the custard
is smooth and shiny. Place in the refrigerator to cool.
5. Whip the cream until soft peaks form, fold into the custard mixture, cover and refrigerate
until required.

To serve

1. Spoon the crème diplomat over the cake and top with berries before serving.