

# Choc-hazelnut and berry meringue torte

- **Sesame-free**
- **Gluten-free**

Poh Ling Yeow shares her recipe for a showstopping dessert that layers hazelnut meringue, chocolate custard and fresh berries.

- Serves:16
- Cooktime:1 hr
- Preptime:20 mins + cooling time



## Ingredients

- 6 Coles Australian Free Range Egg whites
- 300g caster sugar
- 1½ cups (135g) hazelnut meal
- 1 tsp white vinegar
- 250g strawberries, halved
- 125g fresh or frozen blackberries
- 125g fresh or frozen raspberries

## Chocolate custard

- 300ml thickened cream
- 300ml full-cream milk

- 6 Coles Australian Free Range Egg yolks
- 100g caster sugar
- 2 tbs cocoa powder
- 1 tbs cornflour
- Pinch of salt
- 100g 70% cocoa dark chocolate, chopped
- 1 tsp vanilla extract

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

Preheat oven to 130°C fan-forced. Line 2-3 baking trays with baking paper. Draw three 20cm circles on the paper and turn paper over.

### 2. Step 2

Use an electric mixer to whisk the egg whites in a clean, dry bowl until medium peaks form. Add the sugar, 1 heaped dessertspoonful at a time, beating well after each addition, until the mixture is very stiff and glossy. Gently fold in the hazelnut meal and vinegar until almost combined.

### 3. Step 3

Using the circles as a guide, spread the mixture in three even discs on the prepared trays. Bake for 1 hour. Turn oven off. Leave meringue discs in the closed oven to cool completely.

### 4. Step 4

Meanwhile, to make the chocolate custard, combine the cream and milk in a large microwave-safe bowl. Heat in microwave on high for 3-4 mins.

### 5. Step 5

While the milk mixture is heating, whisk the egg yolks and sugar in a bowl until well combined. Whisk in the cocoa powder, cornflour and salt until smooth.

### 6. Step 6

Add the egg mixture to the hot milk mixture and whisk well to combine. Heat in microwave, whisking every 2 mins, until the custard thickens. Add the chocolate and vanilla and whisk until smooth. Use a spatula to scrape down the side of the bowl, then cover the surface of the custard with plastic wrap and set aside to cool completely.

### 7. Step 7

Place 1 meringue disc on a serving plate. Spread with one-third of the chocolate custard. Top with one-third of the berries. Continue layering with remaining meringue discs, chocolate custard and berries. Serve immediately.

Preheat oven to 130°C fan-forced. Line 2-3 baking trays with baking paper. Draw three 20cm circles on the paper and turn paper over.

Use an electric mixer to whisk the egg whites in a clean, dry bowl until medium peaks form. Add the sugar, 1 heaped dessertspoonful at a time, beating well after each addition, until the mixture is very stiff and glossy. Gently fold in the hazelnut meal and vinegar until almost combined.

Meanwhile, to make the chocolate custard, combine the cream and milk in a large microwave-safe bowl. Heat in microwave on high for 3-4 mins.

Add the egg mixture to the hot milk mixture and whisk well to combine. Heat in microwave, whisking every 2 mins, until the custard thickens. Add the chocolate and vanilla and whisk until smooth. Use a spatula to scrape down the side of the bowl, then cover the surface of the custard with plastic wrap and set aside to cool completely.

### **Nutrition Information**

**PER SERVE**

Energy: 1274kJ/305 Cals (15%)

Protein: 6g (12%)

Fat: 17g (24%)

Sat fat: 7g (29%)

Carb: 32g (10%)

Sugar: 31g (34%)

Fibre: 3g (10%)

Sodium: 69mg (3%)