



PREP: 30 min
COOK: 60 min
SERVES: 10

Easter Meringue Nests

Filled with strawberry pieces and vanilla bean cream, then topped with Oreo crumbs and chocolate eggs - these individual Pavlovas are the perfect way to end your Easter lunch.

Ingredients

Meringue Nests

1 pack Queen Meringue & Pavlova Powder Mix
1 tsp Queen Vanilla Bean Paste
Queen Hot Pink Gel Food Colour

To serve

½ cup (125ml) thickened cream
½ tsp Queen Vanilla Bean Paste
10 x strawberries, cut into small pieces
5 Oreos, crushed
1 pack speckled chocolate eggs

Method - Meringue Nests

STEP 1

Preheat oven to 100C (fan forced). Line 2 baking trays with baking paper.

STEP 2

Prepare Meringue & Pavlova Mix according to pack directions, adding Vanilla Bean Paste and Rose Pink Food Colour before mixing.

STEP 3

Place mixture into a piping bag fitted with star piping tip. Pipe a 7-8cm round spiral base on the prepared baking paper, and without lifting the tip, pipe 2-3 circles on top of the outer edge to create a nest. Bake for 1 hour, then allow to cool in the oven.

Method - To serve

STEP 1

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Method - To serve

Whip together cream and Vanilla Bean Paste to firm peaks. Set aside.

STEP 2

Add a teaspoon of strawberry pieces to the nest, followed by a dollop of whipped cream and a sprinkle of Oreo crumbs. Top with speckled eggs to serve

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