

Hazelnut Meringue Delight

Ingredients

250g sifted icing sugar

1200 mil cream

440 hazelnut spread

100gram meringue

2TBS gelatine

100mil water for gelatine

100mil Frangelico

Handful hazelnuts

Method: Using Delicake Master

Assemble base & sleeve.

In a bowl combine cream, icing sugar, hazelnut spread and blend, add Frangelico, gelatine and mix well. Add crushed meringue and fold.

Spray inside the sleeve and pour in mixture, refrigerate for 6 hours or till set.

Put lid on and refrigerate till set.

Before serving add nuts and dust with coco powder.

Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store back in the fridge.