

NUTELLA & SNICKERS PAVLOVA

The best & easy Pavlova Recipe this Christmas Christmas just isn't Christmas without a white fluffy delicious Pavlova cake to finish off the perfect lunch. A twist on the classic pavlova with a tasty Nutella and Snickers topping. Learn how to make a beautifully light pavlova cream and impress the kids and friends at your next Christmas BBQ or dinner.

EASY | 15 MINS | 1HR CHILL TIME | 8

Ingredients

- 300ml double cream
- 100g Nutella (or other hazelnut chocolate spread)
- 500g Country Chef Pavlova Base
- 2 Snickers bars
- Fairy floss for decoration

Instructions

1. Whisk the cream and Nutella in a bowl for 5 minutes until the mixture clings to the whisk but drops off when given a sharp tap on the side of the bowl.
2. Chop the Snickers bars into rustic chunks.
3. Spread the delicious Nutella cream over the top of the Pavlova and scatter the Snickers pieces over the top, creating height toward the centre.
4. Chill in the fridge for an hour.
5. Add fairy floss on the top for decoration before serving.