

# Mont Blanc Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 40 minutes

Cook time : 45 minutes

Ready in 85 minutes

Level : Advanced

## Meringue Base:

- Egg whites 150g (5.3oz)
- Sugar 150g (5.3oz)
- Powdered sugar 150g (5.3oz)

## Chantilly Cream:

- Whipping cream 500g (2 cups)
- Powdered sugar 50g (1.8oz)
- Vanilla powder to taste

## Chestnut Topping:

- Candied chestnut paste 250g (8.8oz)
- Rum 30ml (3Tbsp)

## Directions

1. Make French meringue from egg whites and sugar. Place egg whites into a bowl of a stand mixer fitted with whisk attachment and mix them on medium speed until soft peaks form. Add sugar gradually, and continue whisking until firm peaks form. Fold in sifted powdered sugar with a silicone spatula. Put the meringue into a piping bag fitted with large star tip, and pipe discs about 10cm (4") in diameter.

2. Dry the meringue discs in the oven at 100°C (210°F) for about 35-45 minutes, until they are completely dried.
3. When they are done, take them out to cool.
4. Make Chantilly cream. Whisk cold whipping cream with powdered sugar and vanilla powder until soft peaks form. Pipe the Chantilly generously on top of the each cooled meringue disc using round 20mm (3/4") piping tip.
5. Mix chestnut paste with rum until you get a smooth mixture. If your chestnut paste isn't sweetened, add powdered sugar to taste. If your paste is too dense, feel free to add some liquid double cream to make it pipeable.
6. Put your chestnut paste into a piping bag fitted with a basketweave tip, and pipe it vertically from the meringue, up to the top of the Chantilly.
7. Dust Mont Blanc with powdered sugar.