



BOLCONNE DOLCE

Layers of lemon custard, sweet meringue, and fresh raspberries, finished with a drizzle of Nutella.

Yield: 4 servings



INGREDIENTS

12 Each	Egg whites, room temperature
2 C	Sugar
1 1/2 C	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
1 Each	Fresh Lemon
1 pt.	Fresh Raspberries
1/4 C	Nutella, Hazelnut Spread
4 oz	RICH'S On Top® Made With Cream Flavored Whipped Topping, 12 16-Oz Bags (#09073)

DIRECTIONS

- 1 Preheat oven to 220 degrees. Lay out a sheet of parchment paper, and using a small dish or saucer as a guideline, trace and draw three 8-9 inch circles on the paper. Use a pen or a marker so you can see the circles after you've flipped the paper over onto a sheet pan.
- 2 Whip together the egg whites and sugar until stiff peaks form. Divide the meringue between the three circles drawn on the parchment paper. Shape the three meringue circles as evenly as possible, and also make the tops as level as you can. Place the meringues in the oven, and bake for 5 hours.
- 3 While meringues are baking, bring the Premium Custard Base to a low boil on the stove. Remove the Premium Custard Base from the heat, and stir in the zest and juice from the lemon. Set Premium Custard Base aside to cool.
- 4 After the meringues have baked, let them cool to room temperature. Stir the cooled Premium Custard Base, and spread it onto the tops of two of the meringue circles. Stud the tops of the custard-spread meringues with raspberries.
- 5 Pipe the On Top decoratively over the top of the last meringue layer. Arrange the remaining raspberries over the On Top. Gently lift and assemble the layers of meringue, with the two custard layers on the bottom, and finishing with the On Top layer.
- 6 Melt the Nutella spread, and liberally drizzle it over the whole cake.

CHEF NOTES

If any of the meringue layers still feel soft after baking for 5 hours, turn the oven off, and then let them rest in the oven for another