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Pavlova with Passion Fruits

Overview

Difficulty: Medium

Servings: 2-3

Preparation Time: 15 mins

Cooking Time: 75 mins

Ingredients

For the Pavlova

- 150 g egg whites (about 4 egg whites size L)
- 250 g fine baking sugar Pinch of salt
- 30 g corn starch
- 1 cl white wine vinegar

For the topping

- 5 passion fruits
- 300 g whipping cream 250 g raspberries

Methods

1. Pre-heat the oven to 160°C conventional heat. Line a baking tray with baking paper, draw a circle with a diameter of 18 cm onto the paper (or use baking paper with pre-drawn circles).

2. Put the egg whites into the mixing bowl of the MaxxiMUM; use the beating whisk. Select the automatic function on the display and set the dial to S for SensorControl. The MaxxiMUM will now whip the cream until it reaches the perfect stiffness and then turn off automatically.

3. Thoroughly mix in a third of the sugar together with a pinch of salt at setting 3. Then add the remaining sugar by tablespoons and beat at setting 7 until the mixture has absorbed the sugar and gets a silky sheen. Sieve the corn starch onto the beaten egg white, add vinegar and carefully stir in both using the silicone stirring whisk at setting 1.

4. Spread a 4 cm high layer of the Pavlova mixture onto the pre-drawn circle, level the surface and use a tablespoon to smooth up the sides. Place into the oven on the second level from the bottom, reduce the temperature to 100°C and leave for 2 hours to dry rather than bake.

5. After this time, the pavlova will be crispy on the outside and creamy on the inside. Turn off the oven, put a wooden spoon in the oven's door and leave the Pavlova to cool, preferably overnight.

6. Pour the whipping cream into the mixing bowl of the MaxxiMUM; use the beating whisk. Select the automatic function on the display and set the dial to S for SensorControl. The MaxxiMUM will now whip the cream until it reaches the perfect stiffness.

7. In the meantime, halve the passion fruits and spoon out the pulp. Spread the cream onto the pavlova and garnish with raspberries and passion fruit pulp. Serve immediately.

Product Used

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