



## Christmas Pavlova with Fresh Berries

### Overview

Difficulty: Medium

Servings: 4 - 6

Preparation Time: 45 minutes

Cooking Time: 150 minutes

## Ingredients

### Meringue

7 Egg Whites (230g)  
455g Fine Sugar  
5g Vanilla Essence  
A Pinch Fine Salt

### Fruit Curd

2 Pieces Vanilla Beans - Scraped  
3 Gelatin Leaves  
285g Fine Sugar  
225g Citrus Juice/Puree  
7 Egg Yolks (225g)  
220g Butter – Cut into Cubes

### Toppings

100g Blueberries  
100g Raspberries  
100g Strawberries - Quartered  
Icing Powder - For Dusting

# Methods for Merigue

## Step 1

Preheat your oven to 80°C with 'Top and Bottom Heating' mode.



## Step 2

Separate 7 egg whites and egg yolks.



## Step 3

In a kitchen machine, pour the egg whites, fine sugar, fine salt and vanilla essence into the mixing bowl and mix using a balloon whisk attachment at speed 5, until a firm peak is formed. If using OptiMUM Kitchen Machine, select 'Egg White' on the SensorControl Plus function and turn dial to 'M/A'



## Step 4

Transfer meringue into a large piping bag.



## Step 5

Place a tin mould onto a baking tray lined with baking paper. Pipe the meringue around the base and sides of the tin mould.



## Step 6

Smoothen the sides with an angled spatula and go around the edge of the tin mould with a satay stick. Remove the tin mould, and continue piping to form the edge and height of the meringue.



## Step 7

Bake the meringue in the oven for about 2 hours until crisp and dry.



## Methods for Fruit Curd

### Step 8

Quarter the strawberries, scrape the vanilla beans to extract the vanilla seeds, and cut butter into cubes.



### Step 9

Soak the gelatin sheets in iced water for 2-3 minutes until soft, and drain any excess water.



## Step 10

Over a bain marie, add the egg yolks, citrus juice, vanilla beans and sugar, and whisk until a curd is formed.



## Step 11

Stir in the softened gelatin, mixing well.



## Step 12

Remove the bowl from heat, and stir in the butter cubes. Mix well.



### Step 13

Transfer the curd into a piping bag and pipe the curd into the meringue shell. Smoothen the surface with an angled spatula, and allow to set for about 30 minutes.



### Step 14

Fill up the Pavlova with mixed berries and dust with icing sugar.

