

# Christmas Pavlova with Strawberry Curd



**Prep:** 30 min

**Cooking:** 1 hour 30 min

**Serves:** 8

**Makes:** 1

## Ingredients

- 6 egg whites (it's easier to separate eggs when room temp)
- 1½ cups (330g) caster sugar
- 1 tablespoon cornflour
- 1 teaspoon white or malt vinegar

### Strawberry curd

- 250g (1? cups) strawberries, hulled and roughly chopped
- 185g (¾ cup) caster (superfine) sugar
- 125g unsalted butter, softened
- 1 teaspoon grated lemon zest
- 1 tablespoon lemon juice
- 5 egg yolks

### To serve

- 300ml thickened cream
- 1 teaspoon caster sugar
- ¼ teaspoon vanilla extract
- 1 punnet each raspberries and strawberries or fruit in season
- 20g dark eating quality chocolate, at room temperature

## Method

### For the pavlova:

1. Preheat oven to low (120°C/100°C fan-forced). Line a large baking tray (approx. 40cm x 30cm) with baking paper.
2. Beat egg whites in a clean large bowl with an electric mixer until soft peaks form. Only then add caster sugar, a heaped tablespoon or so at a time, beating until dissolved (to test, rub some mixture between finger if too grainy, keep beating until glossy). Then fold in cornflour and vinegar.

3. Turn out onto tray; using a palette knife or spatula, spread the mixture across the baking paper (approx. 30cm x 24cm), building up the sides a little and creating a few tips and dips in the meringue as you go. (A wet spoon, spatula or palette knife helps.)
4. Bake in very slow oven about 1 ½ hours or until set and dry. Surface should be dry to touch). Turn oven off and prop door ajar with a wooden spoon and cool in oven.

#### **For the curd:**

1. Put the strawberries in a small saucepan with the sugar, butter, lemon zest and lemon juice. Stir over low heat until the butter has melted and the sugar dissolved. Simmer gently for 5 minutes, then remove from the heat.
2. Lightly beat the egg yolks in a large bowl then, stirring constantly, slowly add the strawberry mixture in a thin stream. The mixture will thicken as you add it.
3. Return to low heat and cook for 3 minutes, stirring constantly. Do not allow the mixture to boil or the curd will curdle. Test by running a finger across the back of the spoon to ensure the curd is thick and does not run. Put into a bowl and cover with plastic wrap to prevent a skin forming.

#### **To assemble:**

1. Whip cream with sugar and vanilla. Spread a small spoon of cream on a flat serving plate. Place pavlova on top then fill pavlova with curd, cream (ensuring you can still see some of the curd), then berries.
2. Shave chocolate curls from a block of chocolate using a vegetable peeler.

#### **Notes**

If you are wanting to make this pavlova in bulk, we have these wholesale egg products to make it easier:

- Frozen egg white
- Egg whites powder
- Bulk egg white

If you are wanting to make the strawberry curd in bulk, we have these egg products to help:

- Frozen egg yolk
- Dried egg yolk powder
- Bulk egg yolk

Australian Eggs