

Christmas Pavlova with Strawberry Curd

This Christmas pavlova is the ultimate dessert that will impress your guests with its looks and flavour. The tart pavlova toppings combined with the sweet meringue base will make you come back for seconds.

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

Pavlova toppings

- 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