Christmas Pavlova with Lime Curd



This Christmas Pavlova is a show-stopping dessert perfect for special occasions. Made with fresh Pace Farm egg whites and yolks, crisp meringue, tangy lime curd, and topped with whipped cream, lychees, mango, mint, and toasted coconut, it’s a feast for the eyes and palate. Light, airy and full of flavour, this elegant dessert is ideal for summer celebrations, entertaining guests, or adding a sophisticated touch to any festive table.

Prep:	20 min
Cooking:	1.5 hours (plus standing time)
Serves:	8
Makes:	1

Ingredients

- 6 Pace Farm egg whites
- 1½ cups (330g) caster sugar
- 1 tablespoon cornflour
- 1 teaspoon white or malt vinegar

Lime curd

- 6 Pace Farm egg yolks
- ¾ cup (185g) caster sugar
- 125g unsalted butter, chopped, softened
- 1 teaspoon grated lime zest
- ¾ cup (180ml) lime juice (approx. 4 limes)
- 1 teaspoon freshly grated ginger (optional)

To serve

- 300ml thickened cream
- 1 teaspoon caster sugar
- ¼ teaspoon vanilla extract
- 10 lychees, halved and peeled
- 2 mangoes, sliced
- ¼ cup mint leaves
- ½ cup toasted coconut flakes

Method

1. For the pavlova: 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.
5. For the curd: whisk egg yolks and sugar together until combined but not frothy. Combine with other ingredients in a heavy-based saucepan over medium heat. Stir constantly, bring just to simmering point, approximately 5 minutes. Do not allow the mixture to boil or the curd will curdle. Stir for a minute after you remove it from the heat. Test by running a finger across the back of the spoon to ensure the curd is thick and does not run. Strain. Put into a bowl and cover with plastic wrap to prevent a skin forming.
6. To assemble: Whip cream with sugar and vanilla. Spread a small spoon of cream on a flat serving plate. Place pavlova on top then dollop on the curd and the cream, then the fruit. Sprinkle with coconut flakes.

Notes

Lyndey’s Note: Lychees are in season in summer. If you are making this at another time of year, use tinned lychees.

Pace Farm is an egg wholesalers and has bulk egg products available. If you are wanting to make this pavlova in bulk try these products:

- Dried egg white
- Frozen egg white
- Dried egg yolk powder
- Egg yolk frozen

Recipe by www.lyndeymilan.com