More than 1 hour

Serves 6-8

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# Ingredients

- 4 egg whites
- Pinch fine salt
- 2 tsp (10ml) fresh lemon juice
- ½ Tbsp (7ml) vanilla essence
- 1 Tbsp (15ml) cornflour
- 1 cup (220g) castor sugar

## Diplomat cream:

- 4 egg yolks
- ½ cup (100g) sugar
- ⅓ cup (40g) cornflour
- 2 cups (500ml) milk
- 1 tsp (5ml) gelatine powder, sprinkled over 2 tsp (10ml) cold water
- 1 tsp (5ml) vanilla extract or essence
- 1 cup (250ml) cream
- ¼ cup (30g) icing sugar

## For serving:

- Mixed berries
- Nectarines, sliced
- Passion fruit curd (recipe below)

### Method

- 1. Whisk egg whites, salt, lemon juice and vanilla to medium-peak stage.
- 2. Combine cornflour and castor sugar.

- 3. Add sugar mixture to egg-white mixture, 1 heaped tablespoon at a time, whisking continuously until glossy and stiff peaks form (this can take about 12-15 minutes using an electric whisk).
- 4. Test if it's ready by rubbing some mixture between your fingers to check all sugar is dissolved (no grains).
- 5. Preheat oven to 140°C.
- 6. Line a large baking tray with baking paper and draw a 22cm circle.
- 7. Spoon a few dollops of meringue mixture onto baking tray and spread out within the circle.
- 8. Divide leftover meringue mixture between two piping bags with a teardrop-shaped nozzle (or use one piping bag and refill it later).
- 9. Pipe along the edges of the meringue circle to form a border, making three layers of dollops.
- 10. Decrease oven temperature to  $100^{\circ}$ C and bake the meringue for  $1\frac{1}{2}$  hours until crisp on the outside, checking that bottom is also set.
- 11. Switch off oven and cool meringue (in the oven) for 20-30 minutes.
- 12. Combine egg yolks, sugar, cornflour and ¼ cup (60ml) milk in a bowl.
- 13. Heat remaining milk in a pot until it just starts to simmer.
- 14. Pour hot milk over egg-yolk mixture in a thin stream while whisking vigorously.
- 15. Return mixture to pot and cook, whisking all the time until thickened into a custard, about 15-20 minutes.
- 16. Remove custard from saucepan and cool.
- 17. Melt gelatine "jelly" in microwave for 20-second bursts (be careful not to boil it).
- 18. Add 2 tablespoons cream to the "jelly" and mix well.
- 19. Beat remaining cream, sugar and vanilla until medium peaks form.
- 20. Add gelatine-cream mixture and whip to stiff peaks.
- 21. Gently fold in custard.
- 22. Assemble the pavlova by filling baked meringue with diplomat cream, and top with passion fruit curd (see below) and fresh fruit.

#### Passion fruit curd:

- 2 Tbsp (30ml) fresh lemon juice
- ½ cup (67g) sugar
- 1 tub (115g) granadilla pulp

- 4 egg yolks
- 4 Tbsp (60g) cold butter, cubed

### Method

- 1. Combine lemon juice, sugar and pulp in a saucepan.
- 2. Simmer on medium heat until sugar dissolves.
- 3. Whisk egg yolks in a bowl.
- 4. Add pulp mixture in a thin stream while whisking vigorously.
- 5. Return mixture to heat and gradually add butter while whisking.
- 6. Cook until thickened, about 15-20 minutes.
- 7. Remove from saucepan and cool before serving with pavlova.

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