



Pavlova Ring with Vanilla Cream and Golden Berries

Recipe by Chiara Turilli

Serves: 6-8

Cooking: 1hr 40min

Difficulty: Medium

Ingredients :

- 6 egg whites
- 2 cups Selati Castor Snow
- 1 tsp vanilla extract
- 1 tsp vinegar
- 1 tsp maizena
- 2 cups cream
- 1 tsp vanilla paste, with seeds
- 1 punnet fresh strawberries
- 1 punnet fresh blueberries
- 1 punnet fresh cherries

Methods :

- Separate eggs, whip egg whites in an electric mixer to frothy stage.
- Gradually add the sugar to the egg whites and whisk until thick and glossy.
- Add the vanilla and vinegar and whip for 1 minute. Sift the maizena and fold gently into the pavlova mixture.
- Place greaseproof paper on a flat baking tray, draw a circle using a plate as a guide. Using a large spoon, spoon mounds of pavlova using the circle as a guide. Make peaks using the back of the spoon.
- Bake at 150° for 40 minutes, and then leave the Pavlova in the oven for another 20 minutes with the oven door open and the oven off. This will make ensure the Pavlova becomes crispy on the outside. Using a small paint brush, dust the berries with edible gust dust on one side.
- Whip the cream and vanilla until stiff peaks form. Once you are ready to serve the pavlova, dollop the vanilla cream and place the golden berries on top.