QUEEN
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PREP: 45 min
COOK: 50 min
SERVES: 12

# Pink Ombré Pavlova

This pretty in pink pav has serious wow factor! Pile it up high and decorate with whipped vanilla bean cream, meringue kisses and fresh strawberries for a show-stopping summer dessert.

## Ingredients

**Meringue**

1 2/3 cup (370g) caster sugar

180g egg whites (approx 6 large egg whites)

3 tsp Organic Vanilla Extract

Queen Red Food Colour

**Decorate**

600ml thickened cream

½ cup (75g) icing sugar

1 tsp Queen Madagascan Vanilla Bean Paste

2 tsp Organic Vanilla Extract

Fresh strawberries

## Method - Meringue

**STEP 1**

Preheat oven to 200°C (fan forced). Place caster sugar on an oven tray lined with baking paper, spread thin and warm in oven for 5 minutes.

**STEP 2**

While sugar is heating, beat egg whites on medium speed until soft peaks form, approx. 1-2 minutes. Remove sugar from oven and while still mixing, fold sides of baking paper and add sugar gradually to egg whites. Beat on high for 5-10 minutes until mixture forms firm peaks and bowl of mixer cool to the touch. Add 2 tsp Organic Vanilla Extract for Icing, mixing to combine.

**STEP 3**

Reduce oven to 100°C and divide meringue into 6 bowls. Add drops of Food Colour to 4 bowls to reach desired red shades and leave 2 bowls white.

**STEP 4**

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## Method - Meringue

Trace 5 x 18-20cm diameter circles onto a tray lined with baking paper. Turn paper over and dollop meringue within circles. Bake for 40-50 minutes, or until meringue has dried and will lift from baking paper easily. Repeat with all meringue layers.

**STEP *5***

With the remaining bowl of meringue, paint stripes of red food colour gel into a piping bag and then spoon in meringue. Pipe meringue kisses and bake for 30 minutes.

## Method - Decorate

**STEP 1**

When ready to serve, whip cream, icing sugar, Vanilla Bean Paste and Strawb'ry & Cream Flavour for Icing until medium peaks form and layer in between meringues. Add a top layer of cream and finish with strawberries & meringue kisses.

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