



PREP: 40 min  
COOK: 100 min  
SERVES: 12

## Choc Berry Pavlova

With layers of crunchy chocolate meringue, vanilla bean cream and a drizzle of cherry coulis, this decadent dessert is an elegant take on the classic pavlova.

### Ingredients

#### Pavlova

1. 1 tsp Queen Concentrated Vanilla Extract
- 6 large egg whites (180g), at room temperature
1. 1/2 cup (125ml) water
- 2.
1. 1 1/2 cups (330g) sugar
- 2.
- 3.
- 2 tbsp (20g) cocoa powder
- 50g dark chocolate, melted and cooled

#### Cherry Coulis

1/4 cup sugar

### Method - Pavlova

#### STEP 1

Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

#### STEP 2

Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

#### STEP 3

Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add vanilla and continue to beat the mixture until bowl is no longer hot to the touch.

#### STEP 4

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Ingredients

2 tbsp water  
150g frozen cherries, thawed

### Whipped Cream

600ml thickened cream  
3 tsp Queen Vanilla Bean Paste  
Mixed berries, to top  
100g dark chocolate, shaved

## Method - Pavlova

Very gently fold through cocoa powder until combines with a few streaks of powder. Add cooled dark chocolate and gently fold through, streaks of chocolate are ok.

### STEP 5

Spread onto baking paper lined baking tray and bake for 1 hour 30 minutes in a preheated oven at 100°C (fan forced)/120°C (conventional). Allow to cool completely in oven with the door ajar.

## Method - Cherry Coulis

### STEP 1

Combine sugar, water and cherries in a small saucepan, cook over a low heat, bringing to the boil. Mix until sugar has dissolved, cherries have softened and mixture has reduced (about 5-8 minutes)

### STEP 2

Puree cherry mixture in a blender. Pour puree through a fine mesh strainer. Allow to cool.

## Method - Whipped Cream

### STEP 1

Combine cream and Vanilla Bean Paste and whip to firm peaks. Spread half over first layer of Pavlova, and top with second. Top with remaining cream, berries, a drizzle of cherry coulis and chocolate shavings.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.