QUEEN
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PREP: 20 min
COOK: 90 min
SERVES: 8

Everyone's Favourite Pavlova

For some, anything but a classic Pavlova at Christmas just won't cut it. And for others, it's about spending less time in the kitchen and more time with family, friends and loved ones. This simple, but classic Pavlova caters to both, and that's why it's everyone's favourite.

Ingredients

Pavlova

1 tsp Queen Concentrated Vanilla Extract

1 1/2 cups (330g) sugar

1/2 cup (125ml) water

6 large egg whites (180g), at room temperature

To assemble

Pulp of 3 large passion fruit

500ml thickened cream

1 tsp Queen Concentrated Vanilla Extract

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 Extract. Continue to beat meringue until bowl is no longer hot to the touch.

STEP 4

Why not take a photo and share your version with us.
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Ingredients

Mixed berries, to decorate

Method - Pavlova

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 - To assemble

STEP 1

When ready to serve, whip cream and Vanilla Extract to firm peaks. Top pavlova with cream, berries and passion fruit.

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