



PREP: 30mins
COOK: 45mins +
3hr
cooling
SERVES: 8

Black Forest Pavlova Wreath

Rounds of crisp chocolate meringue, slathered in whipped cream & tumbled with cherries, its a new-school take on pavlova crossed with black forest cake!

Ingredients

Pavlova

4 large egg whites
1 cup (220g) caster sugar
½ tsp cream of tartar
¼ cup (30g) cocoa, sifted

Cream

400g thickened cream
2 tbsp Queen Organic Vanilla Bean Paste
¼ cup (40g) icing sugar
300g fresh cherries
Icing sugar for dusting

Method - Pavlova

STEP 1

Pre-heat the oven to 130C (fan forced).

STEP 2

On the under-side of two sheets of baking paper, trace around a 20cm round on one and two on the other.

STEP 3

Place the egg whites in the bowl of an electric mixer fitted with the whisk and beat until soft peaks form.

STEP 4

Combine the caster sugar and cream of tartar. With the mixer running, add the sugar mixture a little at a time making sure it is well mixed in before adding more. To check if it is all incorporated, rub some between your fingers. If it is still grainy, whisk for a little longer.

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Method - Pavlova

STEP 5

When the mixture is smooth and glossy, add the cocoa whisk until incorporated.

STEP 6

Divide the mixture in three and spread in a ring shape around the inside of the circle on each baking sheet.

STEP 7

Spread it so the top is flat and bake for 45 minutes or until firm.

STEP 8

Turn the oven off and open it a little then leave the meringue rings to cool completely in the oven for at least 3 hours.

Method - Cream

STEP 1

To make the cream, whip the cream, vanilla bean paste and icing sugar until stiff peaks form.

STEP 2

When the meringues are completely cooled, place one on a serving plate and spread with one third of the cream. Place another meringue ring on top and cover it with another third of the cream then the other meringue and the rest of the cream. Top with the cherries and dust with icing sugar and serve immediately.

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