



PREP: 1 hour 45
min
COOK: 30 min
SERVES: 12

Raspberry & Rosewater Pavlova

Sweet, fragrant and oh-so-pretty, this is the pavlova to top all pavlovas! Throw on lots of fresh raspberries for texture and finish with a delicate drizzle of rosewater syrup.

Ingredients

Pavlova

2 cups + 2 tbsp (480g) caster sugar
240g egg whites (approx. 8 large eggs)
2 drops Queen Hot Pink Food Colour Gel
3 tsp corn flour

Rosewater Syrup

1/3 cup (80ml) water
1/3 cup (75g) caster sugar
1 tbsp Queen Glucose Syrup
1 tsp Queen Rosewater Essence
Queen Hot Pink Gel Colour

Method - Pavlova

STEP 1

Preheat oven to 200°C (fan forced). Line a baking tray with baking paper and pour in caster sugar, making sure it's not spread too thinly, as it will start to caramelise. Heat in the oven for 7 minutes.

STEP 2

While sugar is in the oven, wipe mixing bowl with vinegar to help get rid of any grease. Add egg whites to the bowl of a stand mixer fitted with the whisk attachment. Slowly whisk egg whites to soft peaks. Increase speed until egg whites just form firm peaks.

STEP 3

Remove sugar from oven and reduce temperature to 120°C (fan forced) – keep oven door ajar with wooden spoon to speed up oven cooling process. With your mixer on high speed, slowly spoon in hot sugar, making sure the mixture returns to firm peaks after each addition.

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 for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

Cream

600ml thickened cream

¼ cup (40g) icing sugar

1 tsp Queen Rosewater Essence

1 tsp Queen Vanilla Bean Paste

To assemble

Turkish delight, cubed

2 punnets (250g) fresh raspberries

Fresh pink rose petals

Mint leaves

Method - Pavlova

STEP 4

Once sugar has been added, add 2 drops of Hot Pink Food Colour Gel. Continue beating for 10 minutes or until mixture no longer feels gritty between your fingers. Fold through corn flour until just incorporated.

STEP 5

Line two baking trays with baking paper. Draw a 20cm circle on each and flip the baking paper over so the circle is on the reverse side. Spoon meringue onto baking paper and mold into shape. Bake for 1 hour 30 minutes and leave in oven to cool completely with door slightly ajar.

Method - Rosewater Syrup

STEP 1

Combine water, sugar and Glucose Syrup in a small saucepan over a medium heat until sugar has dissolved and mixture has reduced slightly. Add 1-2 drops of Hot Pink Food Colour Gel and Rosewater Essence and stir to combine. Set aside to cool completely.

Method - Rosewater Cream

STEP 1

When ready to serve, combine cream, icing sugar, Vanilla Bean Paste and Rosewater Essence in a bowl and whip to firm peaks.

Method - Assembly

STEP 1

Spoon half of the whipped cream over the first pavlova and top with half of the raspberries. Place second pavlova on top of first and top with remaining cream, raspberries, Turkish delight, rose petals and mint leaves. Pour rosewater syrup over pavlova, allowing small streams of the syrup to drizzle over the sides.

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 for recipes, tips, tutorials, products and to upload your own recipe.