



PREP: 30
COOK: 1.5 hours
+ chill
SERVES: 6

Milo Mini Pavlovas with Lamington Balls

It doesn't get much more Australian than these mini Milo pavlovas! All our favourite Aussie icons in one glorious mashup.

Ingredients

Lamington Balls

250g packet of jam mini rolls
1/4 cup thickened cream
200g dark chocolate
100g shredded coconut

Milo Meringues

140g egg whites (from 3-4 eggs)
280g caster sugar
1/4 cup Milo (+1 tbsp)

Assembly

300g thickened cream

Method - Lamington Balls

STEP 1

In a large bowl, crumble mini rolls and combine with cream.

STEP 2

Roll tablespoons of mixture into balls and place on a lined tray. Chill until firm.

STEP 3

Microwave chocolate in 30 second intervals, stirring in between with a metal spoon until melted.

STEP 4

Using a fork, dip balls into chocolate then roll in coconut. Chill for 30 minutes.

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Ingredients

1 tsp Queen Vanilla Bean Paste
1/4 cup macadamias, roughly
chopped

Method - Milo Meringues

STEP 1

Preheat oven to 180°C (fan forced). Combine egg whites and sugar in a metal bowl then place over a saucepan of simmering water, ensuring it doesn't touch the metal bowl.

STEP 2

Stir constantly until sugar dissolves completely or temperature reaches 65°C.

STEP 3

Pour into stand mixer and whisk for 10 minutes until cooled.

STEP 4

Fold in Milo. Drop six spoonfuls onto a lined baking tray, then sprinkle with remaining Milo.

STEP 5

Turn oven temperature down to 150°C and bake for 1.5 hours. Set aside to cool.

Method - Assembly

STEP 1

Whip cream and Vanilla Bean Paste to stiff peaks, then spoon onto meringues. Top each meringue with a strawberry, a sprinkle of macadamia nuts and a lamington ball.

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