



PREP: 20 min
COOK: 120 min
(+ cooling)
SERVES: 8-10

Unicorn Pavlova

Have you ever seen a more magical dessert? Peppermint-scented pavlova finished off with a fluffy cloud of vanilla bean whipped cream and Unicorn Confetti sprinkles - of course! This is the winning entry from our Queen Decorating competition, created by Pety from @eggwhitesandsugar.

Ingredients

Pavlova

6 large egg whites (180g)
Pinch of salt
1 ½ cups (330g) caster sugar
1 tsp Queen Vanilla Bean Paste
½ tsp Queen Natural Peppermint Extract
2 tsp vinegar
2 tsp cornflour
Queen Hot Pink Food Colour Gel
Queen Teal Food Colour Gel
Queen Unicorn Confetti Sprinkles

Method - Pavlova

STEP 1

Preheat oven to 130°C (fan forced).

STEP 2

Beat egg whites with a pinch of salt in an electric mixer until soft peak forms. Gradually add sugar on a medium speed. Once all sugar has been incorporated add Vanilla Bean Paste and increase speed until the mixture is glossy and the sugar is fully dissolved. Add cornflour, vinegar, Peppermint Extract and fold through.

STEP 3

In two small bowls separate two large scoops of the meringue mixture. Add Hot Pink to one and Teal to the other until desired shade is reached.

STEP 4

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Ingredients

Whipped Cream

2 cups (500ml) thickened cream

¼ cup (40g) icing sugar

1 tsp Queen Vanilla Bean Paste

Fresh berries, to serve

Method - Pavlova

Pile the remainder of the white meringue onto a baking tray lined with baking paper stencilled with a 20cm circle. Use a small spatula to create your preferred design. Stripe the outside of your white meringue with some of the pink and teal meringue. Place the remaining coloured meringue into a piping bag and pipe meringue kisses. Once you are happy with the effect add the Unicorn Confetti sprinkles.

STEP 5

Place in the oven and immediately reduce the temperature to 110°C. Bake for 2 hours. Allow the meringue to cool in the oven for 2 hours or overnight.

Method - Whipped Cream

STEP 1

Combine cream, icing sugar and Vanilla Bean Paste in the bowl of a stand mixer fitted with the whisk attachment or use a hand mixer. Whip cream to firm peaks, ensuring not to over whip.

STEP 2

To serve, top pavlova with whipped cream, meringue kisses, berries and a few sprigs of fresh mint.

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