



PREP: 40 min
COOK: 100 min
SERVES: 12

Choc Berry Pavlova

With layers of crunchy chocolate meringue, vanilla bean cream and a drizzle of cherry coulis, this decadent dessert is an elegant take on the classic pavlova. Not confident with meringue? Our new Meringue & Pavlova Powder Mix is the secret hack to this recipe - no need to separate eggs, just add water and whip!

Ingredients

Pavlova

Queen Meringue & Pavlova Powder Mix

1 tsp Queen Vanilla Bean Paste

2 tbsp (20g) cocoa powder

50g dark chocolate, melted and cooled

Cherry Coulis

¼ cup sugar

2 tbsp water

150g frozen cherries, thawed

Method - Pavlova

STEP 1

Line two baking trays with baking paper.

STEP 2

Prepare Meringue & Pavlova Powder Mix according to pack directions, adding Vanilla Bean Paste before whipping the mixture.

STEP 3

Very gently fold through cocoa powder until combined with a few streaks of powder. Add cooled dark chocolate and gently fold through, streaks of chocolate are ok.

STEP 4

Divide mixture between prepared baking trays and bake according to pack instructions.

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Ingredients

Whipped Cream

600ml thickened cream

3 tsp Queen Vanilla Bean Paste

Mixed berries, to top

100g dark chocolate, shaved

Method - Cherry Coulis

STEP 1

Combine sugar, water and cherries in a small saucepan, cook over a low heat, bringing to the boil. Mix until sugar has dissolved, cherries have softened and mixture has reduced (about 5-8 minutes)

STEP 2

Puree cherry mixture in a blender. Pour puree through a fine mesh strainer. Allow to cool.

Method - Whipped Cream

STEP 1

Combine cream and Vanilla Bean Paste and whip to firm peaks. Spread half over first layer of Pavlova, and top with second. Top with remaining cream, berries, a drizzle of cherry coulis and chocolate shavings.

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