



RECIPE

Tropical Mini Pavlovas

Category Dessert
Recipe Details Serves 12

Method

- 1 Whisk together sugar, butter and lemon juice, continue to whisk until sugar is dissolved. Add the egg yolks and whisk to combine. Transfer mixture to vacuum bag and seal.
- 2 Place in combi steam oven and cook on Steam 82°C, 45 minutes. Remove from oven and massage bagged mixture until smooth. Refrigerate for at least three hours before required.
- 3 Whisk the egg whites with electric beaters on high speed until soft peaks form. Ensure your bowl is clean and dry.
- 4 Add the sugar whilst still whisking around 1 tbs at a time. Keep whisking until very thick and glossy (this will take at least a few minutes).
- 5 Preheat your CombiAir or CombiSteam to 110°C on Hot-Air
- 6 Line two oven trays with baking paper. Form the mixture into 12 evenly sized mounds.
- 7 Place into the oven and bake for 50 minutes or until crisp to the touch. Turn the oven off and allow to cool completely with the door open.
- 8 Place the cream and vanilla bean seeds in a bowl. Whip the cream until thick and fluffy. Fold through the icing sugar and refrigerate until required.

Spoon a dollop of lemon curd in the centre of each plate. Place a pavlova on the curd, top with cream and layer strawberries and passionfruit on cream and finish with a slice of starfruit.

Ingredients

- 3 XL egg whites
- 220g caster sugar
- 2 punnets strawberries, halved
- 6 passionfruit, ½ per pavlova
- 3 starfruit, cut into 'star' slices*
- 1 vanilla bean
- 1 tbsp pure icing sugar, sifted
- 250ml thickened cream

Lemon Curd

- 6 tbsp Unsalted butter, melted and cooled
- 4 Lemons, juice only
- 6 Egg yolks, room temperature
- 1 cup Caster sugar

Cooking Instructions – Steam and Hot Air