



FESTIVE PAVLOVA

Bundled with sweet berries and sprigs of mint, our festive pavlova is bursting with flavour and recalls the colours of Christmas. It's a light-as-snow dessert that suits the festive season!

Prep time 25 minutes | Cook time 60 minutes | Serves 8

INGREDIENTS FOR THE MERINGUE

4 Stonegate Estate Organic egg whites
250g caster sugar
1 teaspoon white wine vinegar
1 teaspoon cornflour
1 teaspoon vanilla extract

TOP AS YOU PLEASE, WE HAVE GONE FOR

350ml double cream
Fresh raspberries
Fresh blueberries
Fresh garden mint
Passion fruit, to drizzle

METHOD

Preheat the oven to 150°C/130°C (fan).

Roll out a generous amount of baking parchment onto a flat baking tray and measure the circumference of a dinner plate with a pencil.

Using a hand mixer, whisk the egg whites until they form stiff peaks.

Gradually add the caster sugar, 1 tablespoon at a time whilst continuously whisking until the meringue mix looks glossy.

Whisk in the white wine vinegar, cornflour and vanilla extract.

Tip the mixture out onto the pre-lined and marked parchment sheet and spread the meringue neatly inside the circle. Using a large spoon, create a crater by making the sides higher than the centre.



Bake for 1 hour, then turn off the heat and let the pavlova cool inside the oven slowly – the meringue will finish cooking during this time.

During this time, whip the double cream using a hand whisk, until thick and creamy, being careful not to overwhip.

Once the meringue is completely cooled, spread a generous layer of cream inside the crater and laden with your bright berries and fresh sprigs of mint.

Tuck in and enjoy this delicious pud!



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