TAYLOR & COLLEDGE

Vanilla Pavlova with Vanilla Cream and Berries



Preparation: 15 mins
Total Time: 105 mins
Portions: 6-8 Portions

Ingredients

Meringue

4 Egg Whites
pinch Salt
200 g Caster Sugar
5 ml Apple Cider Vinegar
5 g Cornflour

Topping

Mint Leaves
70 g Strawberries
250 ml Whipping Cream
2 tsp Taylor & Colledge Vanilla Bean Extract
50 g Raspberries
70 g Red Currants
50 g Blackberries
100 g Blueberries

Preparation

1. For your vanilla pavlova with vanilla cream and berries, preheat oven to 180°C/160°C fan/Gas mark 4. Place a sheet of baking paper on a baking tray. Draw a 23-cm circle on the paper and turn over.
2. Whisk the egg whites with a pinch of salt in a large bowl or stand mixer on high speed until stiff peaks form.
3. With the mixer on medium speed, slowly add the sugar, one spoonful at a time and beat until stiff, shiny peaks form.
4. Then fold in the cornstarch and vinegar with a rubber spatula.
5. Pile the meringue on the circle on the baking paper and use a palette knife to smooth out to fill the circle. Place in the oven and turn down the heat to 100°C/80°C/Gas mark 1/4.
6. Bake for 60 – 70 minutes, then turn off the heat. Keep the door closed and allow the pavlova to cool for about 30 minutes. Once cooled, carefully place the pavlova on a cake stand.
7. Whip the cream with the vanilla extract until soft peaks form. Top the pavlova with the whipped cream and sprinkle over the berries and fresh mint. We recommend to top your pavlova just before serving to keep the meringue nice a crisp.