

delicious.

Cherry and coconut pavlova

★★★★★

Serves

6



Ingredients (13)

- 6 egg whites
- 1/2 tsp cream of tartar
- 1 1/2 cups (330g) caster sugar
- 2 tbs cornflour
- 1 tsp white vinegar
- 1/3 cup (30g) desiccated coconut
- 300g jar good-quality cherry jam, room temperature, stirred to loosen
- Fresh cherries & baby mint leaves, to serve

Method

1. Preheat the oven to 160°C. Draw a rough 18cm x 33cm rectangle on a piece of baking paper and use to line a large greased oven tray.
2. Place egg whites and cream of tartar in a stand mixer fitted with the whisk attachment and whisk on medium speed to soft peaks. With the motor running, add 1 tbs sugar every 30 seconds and continue whisking until well incorporated. Whisk for a further 5 minutes or until the mixture is thick and glossy and the sugar has dissolved.
3. Add the cornflour and whisk until combined, then whisk in the white vinegar. Fold through coconut. Place the meringue into the centre of the rectangle and, using a palette knife, spread the meringue into the shape of the rectangle with waves and swirls on top.

Coconut cream

- 500g sour cream
- 100g thickened cream
- 100g coconut cream (cream taken from the top of the can. Reserve remaining cream for another use)
- 80g icing sugar mixture
- 2 tbs Malibu or coconut essence

4. Reduce oven temperature to 100°C. Bake the pavlova for 1 hour 20 minutes to 1 hour 30 minutes or until dry to touch. Turn off the oven and let cool in the oven overnight or until cooled completely.
5. For the coconut cream, whisk the creams and sugar in a stand mixer to soft peaks, then fold in the coconut liquor. Refrigerate until ready to use.
6. Place meringue on a serving platter and spread with cream mixture. Drizzle with loosened jam and scatter with extra fresh cherries and mint leaves to serve.