

BLACK FOREST PAVLOVA

Cherries and chocolate are the perfect combinations of flavours for this Christmas Classic!

EASY	10 MINS	10 MINS	8

Ingredients

- Country Chef Rustic Pavlova 400g
- 200g dark chocolate
- 300mL cream whipped
- 400g plump, red cherries

Instructions

1. To make the drizzle, place the dark chocolate in a ceramic bowl and heat in the microwave in 30-second increments, stirring after each until glossy and smooth. You want the chocolate to be pourable but not too runny.
2. Dip 12 cherries with stalk intact into the melted chocolate. Set aside to set.
3. Place the pavlova on a cake stand and pour the remaining chocolate mixture over the cake, starting in the middle, allowing it to run over the sides for a decadent and dramatic look.
4. Top with whipped cream.
5. Decorate with the 12 chocolate dipped cherries and some extra fresh cherries.
6. Serve immediately.