



CHRISTMAS PAVLOVA

An easy but impressive dessert of sweet and sour, bursting with passionfruit flavour. Perfect for entertaining on those endless summer nights.









EASY

10 MINS

10 MINS

8

Ingredients

- Country Chef pavlova base
- 375ml thickened cream, whipped
- fresh berries
- passionfruit
- Passionfruit Curd
- 4 egg yolks
- legg
- 1/3 cup sugar
- 1/4 cup fresh passionfruit pulp
- 80g butter, cubed

Instructions

- 1. In a saucepan, over medium heat bring 2 cups of water to a simmer.
- 2. In a heatproof bowl, whisk egg, egg yolks, sugar until well combined. Add the passionfruit pulp and whisk until smooth.
- 3. Place the bowl on top of the saucepan of simmering water and stir egg mix until it thickens and reaches 70C. Use a kitchen thermometer to test.
- 4. When it reaches a custard-like consistency, turn off heat and stir in butter a little at a time. Let it cool to thicken further before spooning over pavlova, top with whipped cream, fresh berries and passionfruit.