



Miele

Lemon and passionfruit curd pavlova

By Miele

1 hour

Preparation Time

2 hours and 30 minutes

Cooking Time

10-12

Serves

INGREDIENTS

Pavlova

185g egg whites, approx. 5
eggs
300g caster sugar
1 tsp vanilla extract
1 tsp white vinegar

Lemon passionfruit curd

3 eggs
5 egg yolks
250g caster sugar
125ml lemon juice
125ml fresh passionfruit
pulp
220g butter, melted and
cooled

Vanilla cream

200ml thickened cream
1 tbs icing sugar
½ tsp vanilla extract

Roasted macadamia nuts

100g raw macadamia nuts

METHOD

Pavlova

1. Pre-heat Oven on Conventional at 110°C with Rapid heat turned off. Select Crisp function if available.
2. In a freestanding mixer with a balloon whisk attachment, whisk egg whites until soft peaks form.
3. Gradually add sugar, beating well after each addition until meringue is stiff and shiny and sugar has dissolved. Fold in vanilla and vinegar.
4. Line a Baking tray with baking paper. Draw a 22cm circle and turn the paper over so it's facing the tray.
5. Using a spoon, loosely spread the meringue into the circle to fill.
6. Place the tray on shelf position 1 and Bake for 1 hour and 20 minutes. Turn the Oven off and leave in the Oven for 40 minutes.
7. Remove and allow to cool completely.

Lemon passionfruit curd

1. In a glass bowl, whisk together eggs, yolks and sugar until pale.
2. Add lemon juice and passionfruit followed by butter and whisk until well combined.
3. Cover with cling film and place into the Steam oven on a wire rack. Steam at 75°C for 45 minutes.
4. Remove from Oven and whisk until smooth. Allow to cool in the Refrigerator.

Vanilla cream

1. Place ingredients into a cold bowl and whisk until whipped.

Roasted macadamia nuts

1. Place nuts onto a Baking tray and Roast on Fan Plus at 160°C for 7 minutes. Allow to cool. Roughly chop nuts and set aside.

To serve

1. Place pavlova onto a serving dish. Gently fold the passionfruit curd through cream to form a marbled effect.
2. Top pavlova with cream. Drizzle with passionfruit pulp and scatter over macadamias and lemon balm.

Hints and tips

- This recipe works well as mini meringues. Pipe mixture onto baking paper into 6cm rounds and approximately 2 cm thick.
- Place trays on shelf positions 1 and 3, Fan Plus at 110°C for 30 minutes. Reduce temperature to 30°C and continue to cook for a further 20 minutes. Cool before assembling.
- Layer 3 meringues alternatively with curd and cream. Sprinkle with nuts and garnish with lemon balm.