



# BLACK FOREST PAVLOVA

SERVES 8

DIFFICULTY: MODERATE

PREP TIME: 20 MINS

COOK TIME: 55 MINS

## CHOCOLATE SWIRL MERINGUE

2 tsp corn starch  
1½ tsp white wine vinegar  
4 large egg whites  
1.76 oz baking sugar  
1.76 oz good quality 70% dark chocolate,  
melted

## TOPPINGS

1 x 15 oz can dark cherries (retain the  
liquid)  
1 Cup fresh cream  
1 oz fresh cherries (pitted)  
1.76 oz good quality 70% dark chocolate,  
chopped  
1 packet chocolate malt balls  
parchment paper  
edible gold dust (optional)

## TIP

This pavlova will work well with any choice  
berries that are in season.

## Chocolate Swirl Meringue

*Preheat the oven to 300 °F. Use a 8 inch cake tin to trace a circle onto a piece of  
baking paper and place onto a baking tray.*

*Mix the corn starch and the vinegar in a small bowl to dissolve and then set  
aside.*

*Add the egg whites to a clean mixing bowl of a stand mixer. Whisk on the high-  
est setting until the egg whites look like pillowy clouds. Add the baking sugar,  
one tablespoon at a time, while continuing to whisk. Continue mixing until a  
thick, stable meringue mixture forms. Use a spatula to fold in the corn starch  
mixture until combined.*

## TIP

*Place four small blobs of meringue underneath each corner of the baking paper  
and use this to stick the baking paper down onto the baking tray.*

*Carefully stream half of the melted chocolate into the meringue mixture and  
fold very lightly to create a swirl pattern. NB: You don't want to mix the choco-  
late all the way in or you will lose the marbled pattern effect.*

*Next, tip the mixture out into the center of the circle on the parchment paper  
and using a spatula, lightly work it out to the border of the circle. Create a  
hollow in the center of the meringue and work the sides up a bit creatively to  
give them some height.*

## TIP

*Dip a clean finger into the remaining chocolate and use to create extra swirls in  
the sides of the meringue if you've lost some of the pattern while mixing.*

*Pop the tray into the oven and turn the heat down to 270 °F. Bake for 55 minutes  
and then turn the heat off but leave the meringue in the oven until it has cooled  
completely.*

## Toppings

*Place the drained liquid from the tinned cherries into a small saucepan over a  
medium-high heat. Bring to the boil and simmer until reduced to a semi-thick  
syrup. Remove from the heat and set aside.*

*If you want to add a little festive sparkle to your pavlova, you can opt to use a  
little edible gold glitter. Pop a little glitter into a small bowl and dip fresh cher-  
ries into the gold dust and then set aside. Roll chocolate balls in the gold glitter  
as well.*

## To Assemble

*(Assemble just before serving)*

*Transfer the cooled meringue to a serving plate or platter.*

*Whip the cream until stiff peaks form and then spoon into the center of the  
cooled meringue. Use a spatula or spoon to spread the cream evenly over the  
meringue base.*

*Now the fun stuff, top the cream with a combination of fresh and tinned cher-  
ries, chocolate malted balls and chopped dark chocolate. Drizzle with cherry  
sauce. You can sprinkle a little extra gold glitter over at the end. Serve immedi-  
ately.*

RECIPE FROM CRUSHMAG-ONLINE.COM