



Strawberry Pavlova

Yields 9-12 Mini Pavlovas



INGREDIENTS

Meringue

- 210g Egg whites
- 2.5g Kosher Salt
- 2.5g Distilled Vinegar
- 200g Granulated Sugar
- 5 ml Vanilla Extract
- 110g Confectioners' Sugar

Orange Blossom Jelly

- 40g Orange Blossom Water
- 100g Water
- 50g Sugar
- 2g Agar Agar

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INSTRUCTIONS

Meringue

1. Preheat oven to 200°F
2. Combine the egg whites, salt and vinegar. Beat in stand mixer until foamy (approximately 30 seconds)
3. At this stage, gradually add the sugar while continuing to whip to stiff peaks
4. At stiff peaks, beat in the vanilla
5. Sift in powdered sugar and fold into the mixture
6. Pipe onto a sheet tray lined with parchment, you should yield 9 -12 mini pavlovas
7. Bake for 2 hours and remove once they release from the parchment
8. Store at room temperature in a sealed container .

Orange Blossom Jelly

1. Combine the sugar and agar agar together to prevent clumping, add to the rest of the ingredients in a saucepan
2. Whisk over heat until the mixture comes to a rapid boil
3. Store in a airtight container and refrigerate until set (approximately 30 mins)
4. Once set, cut into tiny cubes.

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INGREDIENTS

Chamomile Chantilly Cream

- 500g 35% Cream
- 50g Confectioners' Sugar
- 10 Chamomile Tea Bags

Macerated Strawberries

- 200g Strawberries
- 40g Sugar
- 2 lemons Lemon zest

INSTRUCTIONS

Chamomile Chantilly Cream

1. Combine cream and tea bags in a saucepan and bring to a boil, allow to steep for 20 mins
2. Refrigerate cream without removing tea bags for 2-3 hours or until chilled
3. Add sifted confectioners' sugar and whip to medium peaks

Macerated Strawberries

Chop strawberries into a small dice, combine with sugar and lemon zest. Allow to rest into fridge for 20 mins or until ready to plate

Assembly

Top the pavlovas with the finished chamomile chantilly, then top with the macerated strawberries. For garnish, add a fresh strawberry and cut orange blossom jelly.

Bon Appetit!

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