

Pavlova with Passionfruit curd

Serve:10

Pavlova

Ingredients

12	Egg whites
450g	Caster sugar
3 teasp	White vinegar
3 tabsp	Hot water

Passionfruit curd

6	Whole eggs
6	Egg yolks
90g	Unsalted butter
180g	Castor sugar
300ml	Passionfruit pulp

Garnish

1L	cream
½ cup	passionfruit pulp

Method

1. Preheat oven to 150°C
2. Place egg whites, caster sugar, vinegar and hot water into the electric mixer and whisk until shiny white peaks form.
3. Spoon the mixture into individual pavlova shapes onto a baking tray lined with silicon paper. Place in oven for about one hour. Cool.
4. Place the egg, yolks, butter, passionfruit pulp and sugar into a bowl over a pot of hot water.
5. Stir until the mixture thickens and looks like thin custard. Continue cooking until it thickens more (about ten minutes) Remove from the heat and cool. Store in sterile jars in the refrigerator if necessary.
6. Whip cream into soft peaks and place on pavlova base. Add passionfruit curd on top and drizzle with extra passionfruit pulp.