



## Three-Tiered Pavlova



Nothing says “Kiwiana Christmas” more than a delicious pavlova topped with fresh fruit served amongst family and friends. Each tier composes of 1 disc of meringue, dollops of cream and raspberry jam.



**Prep**  
1hr



**Cook**  
1hr 30



**Serves**  
12

### Ingredients

- 6 egg whites
- 1 ½ cups caster sugar
- 1 tsp corn flour
- 1 tsp white vinegar
- 700 ml cream
- 2 tbsp icing sugar
- 3 tbsp raspberry jam
- 125g fresh raspberries
- 125g fresh blueberries
- 250g fresh strawberries
- Icing sugar for dusting

### Raspberry coulis

- 250g frozen raspberries
- ¼ cup icing sugar

### Method

**Preheat** the oven to 100°C. Line 2 Baking trays with baking paper.

**Draw 1**, 20cm circle on one of the baking sheets (use a compass to get more precise sizes).

**Draw 2**, 20cm circles on the second baking sheet.

**Turn over** baking sheets.

**Whisk** the egg whites until soft peaks form.

**Gradually add** the caster sugar.

**Whisk** until the egg whites are thick and glossy.

**Mix** in the cornflour and vinegar.

Evenly **distribute** the mixture across the three circles.

**Spread** the mixture to the edges of each 20cm circle.

**Bake** for 45 minutes. **Swap** tray positions.

**Bake** for an additional 45 minutes.

**Turn off** the oven, but leave the trays within the oven, having the door ajar until cooled completely.



## Method (cont.)

### Raspberry coulis:

Place the frozen raspberries and the icing sugar in a small saucepan.

Stir continuously, until the mixture begins to simmer.

Once thick, strain through a sieve.

Place in a container or jug and refrigerate until ready to serve.

### Arranging:

Place the raspberry jam in the microwave until warm and strain through a sieve.

Refrigerate for 15 minutes.

Meanwhile, whisk the cream and icing sugar in a bowl until hard peaks form.

Fold in the jam until a slight marble effect can be seen throughout the cream.

Place one meringue disc onto a serving plate.

Spoon one third of the cream onto the first disc and spread out till the edges.

Drizzle about 1/5 of the raspberry coulis over the cream.

Place the second meringue disc onto the cream and repeat the two steps above.

Place the third meringue disc on the cream, followed by the remaining third of the cream to top the pavlova.

Scatter the fruit across the top of the pavlova and drizzle the remaining raspberry coulis over the top.

Lightly dust with icing sugar.

Happy Baking!

