TATUA
Specialised Dairy

Berry Pavlova with Mascarpone

Ingredients

Pavlova:
- 4 free range egg whites, at room temperature
- 1 1/4 cups sugar
- 1 tsp white vinegar
- 1 tsp vanilla bean paste
- 1 tbsp cornflour

Topping:
- 200g Tatua Mascarpone
- 1 cup cream, whipped
- 1 tsp vanilla bean paste
- 3 cups fresh berries: strawberries, raspberries, blueberries
- 1/3 cup sliced almonds, toasted

- Icing sugar
- Tatua Dairy Whip to serve

Method

Pavlova:

1. Preheat the oven to 180°C.
2. Using a stand mixer, beat egg whites and sugar on maximum speed for 10 minutes or until thick, stiff peaks form when you lift the mixer head.
3. Combine white vinegar, vanilla paste and cornflour in a small bowl, add to the egg whites. Beat for another 4 minutes, or until the meringue is very thick and glossy.
4. Place a sheet of non-stick baking paper on a tray and trace a 20cm circle onto the paper. Use small dabs of meringue mixture to fix the paper to the tray.
5. Spoon meringue onto tray to within 2 cm from the circle edge and smooth the top.
6. Place in the preheated oven. Immediately reduce temperature to 100°C and bake for 1 hour. Turn the oven off and leave the pavlova in the oven until completely cool (at least 2 hours or overnight).

Mascarpone Topping:

1. Place the Tatua Mascarpone in a large bowl. Mix in vanilla paste. Gently fold in the softly whipped cream.
2. Pile mascarpone topping on top of pavlova. Arrange berries and scatter with toasted almonds. Dust with icing sugar.

Serve with extra Dairy Whip whipped cream to indulge.

Merry Christmas!

Please consider the environment before printing this recipe