

CRANBERRY, ORANGE AND CHOCOLATE PAVLOVAS

Prep time: 30 mins

Cook time: 50 mins

Total time: 80 mins

Yield: 8

Ingredients

- 100g orange flavoured chocolate
- 4 large egg whites
- pinch of salt
- 225g caster sugar
- 1 tblsp cornflour
- 1 tsp white wine vinegar
- 0.5 tsp vanilla essence
- 150g fresh cranberries
- 4 tblsps caster sugar
- 1 tblsp orange flavored liqueur such as Cointreau or Grand Marnier
- 1 large orange, zested then peeled and segmented
- 300mls double cream

Cooking Directions

1. Preheat oven to 190 C (325 F) and line two baking sheets with baking parchment.
2. Break the orange flavoured chocolate into a small bowl and melt over a pan of simmering water.
3. Place the egg whites and a pinch of salt in a large bowl.
4. Whisk until soft peaks form.
5. Add the sugar a few tablespoons at a time and whisk well between each addition, reserving 2 tsps of sugar for later.
6. Once the sugar has been added, the meringue should be very stiff.
7. Sift the cornflour over the meringue and fold through very gently.
8. Mix the remaining 2 tsps of sugar with the vinegar and vanilla essence and fold into the meringue until well mixed.
9. Take a tablespoon of mixture at a time and place 4 piles on each tray. Spread out into individual 9cm circles.
10. Drizzle a little melted chocolate over each and swirl gently through the meringue using a toothpick.
11. Place small spoonfuls of meringue mixture around the edge of each circle to build up slightly.
12. Drizzle some more melted chocolate over the meringue mixture and swirl gently with the toothpick.
13. Cook for 5 minutes.
14. Lower the oven temperature to 110 C (225 F) and cook for a further 45 minutes.
15. Remove from the oven and leave to cool completely.
16. Store in an airtight container until needed.

To make the topping

1. Put the cranberries in a saucepan with the sugar, orange liqueur, orange zest and any juice left behind from segmenting the orange.
2. Heat gently, stirring gently to dissolve the sugar.
3. Cook until the cranberries just start to burst.
4. Cool completely before assembling the meringues.
5. Whisk the cream until it just holds its shape but is still a bit floppy.
6. Pile some of the cream into the centre of each pavlova.
7. Place the orange segments and the cranberry mixture on top of the cream.
8. Top with some chocolate shavings and dust with icing sugar.

