

Christmas Pavlova Wreath

Serves 8-10



Base:

225 g (about 6) egg whites
Salt, pinch
370 g caster sugar
3 tsp rosewater, or to taste
1½ tsp white vinegar
1 tsp vanilla bean paste
2 tsp cornflour

Topping:

800ml thickened cream
2 tbs icing sugar
2 punnets strawberries
2 punnets blueberries
2 punnets raspberries
2 punnets blackberries
8 passionfruits

Garnish:

2 tbs rose petals
Honey, to drizzle

Method:

Preheat oven to 150°C.

Trace 2 X 23cm-diameter circles on a large piece of baking paper and place pencil-side down on lightly oiled baking trays.

Whisk egg whites and a pinch of salt in an electric mixer until soft peaks form (4-5 minutes), then, with motor running, gradually add 330 g sugar and whisk until firm and glossy (2-3 minutes).

Whisk in rosewater, vinegar and vanilla, then fold in the cornflour.

Use a dessert spoon to dish out half the meringue mix onto the baking paper into a circle to form a ring. Then repeat so you have two rings.

Gently place in oven, reduce to 120°C and bake until crisp but not coloured (75-90 minutes).

Turn heat off and cool completely in oven with door closed (at least 6 hours or overnight).

Put cream and icing sugar in a fresh bowl and beat until thickened.

Use half the cream to ice one meringue, then top with half the berries.

Very carefully stack the second meringue ring on top, ice it with cream and add the remaining berries.

Drizzle a good amount of honey all over and garnish with rose petals.



Laura Sharrad entertains with Early Settler

We're delighted to have celebrity chef, author of My Italian Kitchen, TV personality and restaurant owner, Laura Sharrad, contribute to our Outdoor Collection book this year.