

# The 10 Best Pavlova Recipes for the Holidays



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It's that pavlova time of year again! And of course every year the debate rages on.

Who does it best? Nan or Aunt Susan? Australia or New Zealand?

Rather than getting involved in the discourse this close to the holidays, we opted to gather a complete list of the best pavlova recipes we could find. So let's quash all the talk and get to enjoying everyone's favourite dessert!

## What is Pavlova?

Named after world-famous Russian ballerina Anna Pavlova, this delightful meringue-based dessert is a holiday favourite across Australia and New Zealand. Baked meringue forms a cake-like outer crust, with a soft inner body that's as light as the footsteps of Anna Pavlova herself. The baked meringue is usually topped off with a combination of seasonal fruit and whipped cream.

### The History of Pavlova

**The Australian and New Zealand origins of the pavlova can be traced back to the early 1900s. The recipe cropped up in various newspapers and cookbooks between the 1900s-1930s. Some of these recipes described a multi-layered jelly confection, others described a sorbet-style**

dessert, and other sources used a meringue base.

The meringue-based recipe stuck on, becoming the family dessert that we all know and love today.

Well over a century later, no food critic or historian could definitively pinpoint whether the pavlova is truly from Australia or New Zealand. Researchers suggest that it didn't originate in either country, hinting that the dessert is a direct descendant of the Spanische Windtorte. This dish was brought to the United States by German immigrants. There the recipe found a home on back of everyday corn starch packages, which were often exported across the Pacific in the 1890s.

Although we may not have discovered it first, there's no denying that we've made this dish our own. New Zealand, you're eggs-onerated!

## Best Pavlova Recipes

### 1. Pavlova with Apricots, Chamomile and White Chocolate



Sometimes to make a great pavlova, you need to have great toppings. This version puts together a unique combination of white chocolate and apricots infused with chamomile. You can have your tea *in* your dessert!

### 2. Meringue Nets



Simple ingredients done right is how we would describe these Meringue Nests. A flourish of meringue topped with lemon curd and fresh berries. In this case, less is more...delicious.

**3. Australian Custard Top Pavlova**



You've made your meringue, now what do to with all those unused egg yolks? Let's custard it up! This pavlova recipe leaves no ingredient wasted and gives your final dish more depth than a traditional pavlova.

#### **4. Classic Pavlova with Lemon Curd**





We couldn't forget to put a classic recipe on this list. This version calls for a lemon curd and kiwi fruit topping, but feel free to swap in your favourite fruits as well.

## **5. Easy Kaffir Lime Pavlova**



Prefer a little tart to cut through the sweetness? Try this Kaffir Lime Pavlova. These candied limes have just the right balance of sweetness and citrus, and will have everyone coming back for another slice.

**6. Easy Mocha Pavlova**





Hello chocolate lovers, this dessert is for you. A blend of dark chocolate and espresso pulls together a luscious meringue dessert. If you don't want to go without fruit, consider adding strawberries or raspberries to this one.

## **7. Pavlova Layer Cake With Berries**



The photo says it all: layers upon layers of goodness. Why not have more of a good thing? We won't say no.

## Honorary Mentions

The following meringue-based recipes are our favourite spinoffs of the classic. Use them to inspire your next pavlova!

### 8. Passionfruit Curd & Coconut Meringue Jars





Don't want to go the whole cake route? These passionfruit curd and coconut meringue jars are the perfect quick dessert option. Take any spare jars you have at home and start piling on the goodness.

## **9. Italian Meringue Marshmallows**



Go bite-sized with these soft, fluffy Meringue Marshmallows. This recipe is perfect for when time isn't on your side, which is more often than not during the silly season. Do keep in mind that although these desserts are super quick to make, they will need some time to set in the fridge.

**10. Lemon Meringue Pie**



This Lemon Meringue Pie is absolutely delicious. Super simple, super quick, and rich with just the right amount of citrus. Yum!

Well, that about wraps up this collection of our favourite Pavlova recipes. Did reading this get you into the holiday spirit? If so, get some more Christmas recipe inspo [here!](#)