

Mocha Pavlova

Preparation time: 90 mins

Serves: 8 people

Categories:

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Desserts



Ingredients

50ml espresso

60g dark chocolate, chopped

6 egg whites

Pinch of salt

440g caster sugar

1½ tsp white wine vinegar

2 tsp cornflour

300ml thickened cream

Chocolate flakes and fresh strawberries to decorate

Method

1. Preheat oven to 180°C. Line a baking tray with baking paper and draw a 23cm circle in the centre as a guide.
2. Pour the espresso over the dark chocolate and microwave for 20 seconds. Stir to combine and ensure the chocolate has fully melted. Set aside to cool slightly.
3. Beat the egg whites and sugar together in an electric mixer until stiff peaks form. Gradually add the sugar 1 tablespoon at a time, until all sugar is incorporated.
4. When a firm meringue has formed, fold in the white wine vinegar and cornflour. Gently swirl the coffee and chocolate mixture through the pavlova mixture so that it has a marbled look.
5. Spoon the mixture inside the circle on the baking paper and lightly smooth over the top.
6. Place the pavlova in the oven, reduce the heat to 150°C and bake for 1 hour. Once cooked, turn off the heat and allow the pavlova to cool in the oven until the oven goes cold.
7. Place the cooled pavlova onto a serving plate. Whip the cream until soft peaks form and spoon over the pavlova. Decorate with chocolate flakes and fresh strawberries.
8. Enjoy!