

Christmas Pavlovas

These festive Christmas Pavlovas combine crisp meringues, creamy mascarpone, and a vibrant red fruit coulis. Topped with a mix of red fruits, they're a light and elegant dessert perfect for the holiday season.

Merengues

4 egg whites
200 g granulated sugar

METHOD. Beat the egg whites and add the sugar gradually. Beat for 7 minutes until nice and glossy mixture forms. Pipe mini merengues on a baking sheet and bake for 2 hours at 90°C in a preheated oven.

Mascarpone cream

100 g powdered sugar
250 g mascarpone
100 ml cream

METHOD. Beat the ingredients until smooth.

Red fruit coulis

200 g red fruit puree
1 tsp powdered sugar

METHOD. In a saucepan, bring the frozen red fruit puree and the powdered sugar to a boil and mix well. Allow to cool.

Assemblage

METHOD. Put cream on top of the merengues. Decorate the pavlovas with the fruit coulis and top with frozen red fruit mix.

Notes
