



Recipe: Chocolate café pavlova

Ingredients:

Pavlova

4 egg whites
2 tsp cornflour/corn starch
1 cup caster sugar
30 ml of espresso coffee
1 tsp vinegar

Chocolate café topping

300 ml whipped cream
30 ml of espresso coffee
30 ml of Baileys Irish Cream liquer
Handful of good quality dark chocolate shavings
Cocoa powder for dusting

Method:

1. Preheat your oven to 120°C
2. Place your egg whites in a bowl and beat with an electric mixer until soft peaks form. Add a shot of espresso into the mix and gradually add your sugar, beating well until the mixture is glossy. Then, sift the cornflour over, add the vinegar and fold through.
3. Line a baking tray with non-stick baking paper. Spoon meringue mixture onto the baking tray and create a large round mound shape approximately 18cm in diameter. With a spatula decorate the pavlova starting from the outside and working inwards pulling the meringue in a spiral motion to create the appearance of a flower.
4. Place in the oven and bake for one and a half hours.
5. Once the pavlova is baked, turn the oven off but leave the pavlova inside the oven for a further 20 minutes.
6. Remove the pavlova from the oven and place on a wire rack to cool.
7. To serve, top with whipped cream, then drizzle over the Baileys liqueur and espresso coffee. Finish with a sprinkling of chocolate shavings and a dusting of cocoa powder.

