

CHERRY CHOCOLATE PAVLOVA



SERVES 10
PREP 20 MIN
COOK 1HR 30 MIN

- 8 eggwhites, at room temperature
- 2 cups caster sugar
- 1½ teaspoons white vinegar
- ½ cup baking cocoa powder
- 2L vanilla ice-cream
- 1 cup fresh cherries
- ½ cup chocolate topping

1 Preheat the oven to 180°C (160°C fan forced). Line a large baking tray with baking paper and mark a 24cm circle.
2 Place eggwhites into a large bowl. Using electric beaters, beat eggwhites until firm. Add the caster sugar, 1 tablespoon at a time, beating constantly, until thick and glossy. Sprinkle over white vinegar and cocoa

powder and then fold through until combined.

3 Spread the meringue mixture onto the tray inside the marked circle. Shape the meringue evenly, running the flat side of a palette knife along the edge and over the top. Make an indent in the top of the mix to accommodate the filling.

4 Reduce oven temperature to 130°C (110°C fan forced). Bake for 1hr 30 min. Turn oven off and allow pavlova to cool in oven. Just before serving, top with scoops of ice-cream. Decorate with cherries and chocolate topping. Serve immediately.



Great idea

To save time when serving, scoop your ice-cream the day before and refreeze. You'll be able to top the pavlova in a few minutes.

