



PROFESSIONAL

STRAWBERRY PUREE PAVLOVA



AVONMORE
PROFESSIONAL
PRODUCT USED

**Avonmore Professional
Cream Cheese 1kg**

**Avonmore Professional
35.5% Whipping Cream**



MAKES TWO 18CM ROUND CAKES



INGREDIENTS LIST

SPONGE

- 450g Egg
- 235g granulated sugar
- 230g Flour
- 100g Vegetable oil

Step 1: Preheat the oven to 180°C.

Step 2: Heat the eggs and sugar to 40 degrees.

Step 3: Add flour and vegetable oil.

Step 4: Add cake mixture to cake tin and bake in the preheated oven for approx. 10 minutes.

CHEESE & CHOCOLATE CREAM

- 150g White chocolate 33%
- 1360g Avonmore Cream cheese
- 124g Granulated sugar
- 1270g Avonmore Professional 35.5% Whipping Cream
- 112g Gelatine leaves
- 500g Avonmore Professional 35.5% Whipping Cream

Step 1: Make a ganache using 270g of cream and the white chocolate.

Step 2: Add cream cheese, sugar, and melted gelatine.

Step 3: Add the remaining 500g of whipping cream and mix well.

SYRUP

- 300g Sugar
- 150ml Water
- 20ml Strawberry liqueur

Step 1: Boil the sugar and water.

Step 2: Add strawberry Liqueur.

STRAWBERRY CONFIT

- 112g Strawberry purée
- 25g Raspberry purée
- 15g Granulated sugar
- 3g NH pectin
- 18g Lemon juice
- 6g Gelatine mass

Step 1: Heat the strawberry puree and raspberry puree together to approx. 40°C.

Step 2: Add pectin and sugar and bring to the boil.

Step 3: Add lemon juice and gelatine mass.

MERINGUE

- Egg White 150g
- Granulated Sugar 300g
- Vinegar 10g

Step 1: Preheat the oven to 90°C.

Step 2: Make the meringue by whisking the egg whites and half the sugar at a medium speed with an electric whisk until the mixture resembles a fluffy cloud.

Step 3: Reduce the mixer speed and add the vinegar.

Step 4: Increase mixer speed gradually adding remainder of the sugar, whisk until stiff peaks form.

Step 5: Pipe your mini meringues for garnishing and spread the rest of the mix on a tray.

Step 6: Cook at 90°C until your shapes can be lifted off the paper without sticking.

