



PROFESSIONAL

STRAWBERRY PUREE PAVLOVA



AVONMORE
PROFESSIONAL
PRODUCT USED

Avonmore Professional
35.5% Whipping Cream



MAKES TWO 18CM ROUND CAKES



INGREDIENTS LIST

SPONGE

- 450g Egg
- 235g Granulated sugar
- 230g Flour
- 100ml 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%
- 360g Cream cheese
- 24g Granulated sugar
- 270ml Avonmore Professional 35.5% Whipping Cream
- 12g Gelatine leaves
- 500ml Avonmore Professional 35.5% Whipping Cream

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

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

Step 3: Add the remaining 500mls 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
- Granulated Sugar
- Icing Sugar
- Corn Starch

Step 1: Preheat the oven to 80°C.

Step 2: Make a meringue by beating the egg whites at a medium speed with an electric whisk until the mixture resembles a fluffy cloud and stands up in stiff peaks when the blades are lifted.

Step 3: Turn the speed up and start to add the sugar and corn starch gradually.

Step 4: Scoop up a heaped dessertspoonful of the mixture. Using another dessertspoon, ease it on to the baking sheet to make an oval shape. Bake for approx. 2 hours.

