



# PAVLOVA WITH KEY LIME CREAM AND MIXED BERRIES



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Acid and alcohol stable



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE MERINGUE

<b>200 g</b>	Caster sugar
<b>110 g</b>	Light brown sugar
<b>10 g</b>	Corn starch
<b>15 g</b>	Vanilla extract
<b>20 ml</b>	Lemon juice
<b>200 g</b>	Egg white(s)

### FOR THE CREAM FILLING

<b>250 g</b>	QimiQ Whip, chilled
<b>250 g</b>	Instant custard powder
<b>250 g</b>	Sugar
<b>250 ml</b>	Lime juice
<b>500 g</b>	Mixed berries, fresh

## METHOD

1. For the meringue, preheat the oven to 275° F.
2. Pulse the sugar, brown sugar and corn starch in a food processor until completely fine and well mixed. Place the vanilla and lemon juice in a small bowl and mix well.
3. Whisk the egg whites with a pinch of salt until soft peaks form. Turn on top speed, slowly add the sugar mixture and continue to whisk for one minute.
4. Add the lemon mixture and continue to whisk until the meringue is glossy and completely stiff. Pipe the meringue in circles onto parchment paper and bake for approx. 1 hour until crisp and dry to the touch. Turn the oven off, tilt the oven door open and allow the meringues to dry in the oven for a further hour (meringues may sink slightly and crack while cooling).
5. For the cream filling, add the custard powder to the lime juice and sugar, stirring constantly.
6. Lightly whip the cold QimiQ Whip completely smooth, ensuring that the entire mixture has been incorporated (bottom and sides of bowl). Add the custard mix and continue to whip at top speed for approx. 3 minutes.
7. Sandwich the meringue rings with the cream and serve with the berries.