

Chocolate Pavlova



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: 1 hours 10 minutes

Ingredients

- __ 6 Large Egg Whites
- __ 1 cup of Sugar
- __ 1 tsp of White Wine Vinegar or balsamic vinegar
- __ ¼ cup of Cacao Powder, sifted
- __ 1 tsp of Vanilla Extract
- __ ¼ tsp of Salt
- __

For the cream:

- __ 1 1/2 cups of Heavy Cream
- __ 2 Tbsp of Powdered Sugar
- __ Berries and shavings of chocolate to top it all off with

1) Preheat the oven to 300 degrees. Using a 8 pie plate as a guide, draw a 8 circle on a piece of parchment paper with a pencil, turn it over (so that the pavlova is not touching the pencil) on a baking sheet and set aside.



2) In the bowl of a standing mixer fitted with a whisk attachment (make sure your bowl and attachment are extremely clean with no grease residue anywhere otherwise the egg whites wont whip) beat the egg whites and salt until they start becoming stiff peaks but dont look dried out.

3) With the beater running, gradually add in the sugar, one tbsp at a time, beat until it becomes thick and glossy but not over beating otherwise they will deflate.

4) Using a spatula, fold in the vanilla, cocoa powder and vinegar, being careful not to deflate the egg whites.

5) Spoon this mixture in the center of the circle youve drawn on the parchment, and using either a spoon or off set spatula, spread this mixture evenly around the 8 circle, making sure you have a slight edge so this means the center will be a tiny bit of an indent.

6) Bake the pavlova for about 1 hour and 10 minutes. Turn the oven off, open the door slightly, and allow the pavlova t cool in the oven completely!

7) In a large bowl, whisk the heavy cream until it forms soft peeks, add the sugar and continue to whisk until it forms stiff peeks. Set in the fridge until you're ready to use it.

8) When ready to serve, cover the pavlova with the whipped cream, scatter your strawberries over the top and finish it off with some chocolate shavings.