



Mini Pavlova with Fruit

Create these impressive mini forest fruit Pavlovas for Christmas! This dessert is made with light and crispy meringue, combined with creamy Enchanted Cream® and the freshness of forest fruit jam and fresh fruit. The perfect luxurious finishing touch for your Christmas dinner!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€7.35



FunCakes Flavour Paste Forest Fruits
120 g
F56235
€5.89



FunCakes Snow Sugar 150 g
F54640
€4.25



FunCakes Meringue Powder 150 g
F54790
€8.09



FunCakes Decorating Bags 41 cm
pk/10
F85110
€3.79



Wilton Decorating Tip #1M Open Star
Carded
02-0-0151
€2.35

Ingredients

- FunCakes Meringue Powder 14 g
- FunCakes Mix for Enchanted Cream® 75 g
- FunCakes Flavour Paste Forest Fruit
- FunCakes Snow Sugar
- 375 g fine sugar
- 125 ml water
- 100 ml milk
- Blueberries
- Blackberries
- Raspberries
- Sprig of rosemary
- Mint
- Jar of forest fruit jam

Supplies

- FunCakes Decorating Bags
- Wilton Decorating Bags #1M
- Parchment Paper

Step 1: Make the Meringue Mixture

Make sure your bowl and whisk are thoroughly grease-free! Combine 14 g of FunCakes Meringue Powder with 125 g of sugar and 125 ml of water in a bowl, and mix on high speed until you have a thick, white mixture. While the mixer is running, gradually add the remaining 250 g of fine caster sugar. Mix for 8 minutes until the mixture is stiff and firm. Gently fold in half a jar of FunCakes Forest Fruit Flavor Paste.

Step 2: Bake the Meringues

Fill a piping bag fitted with a #1M piping tip with the meringue mixture and pipe a thick star shape onto baking paper. Then pipe a circle around and against the star, and finally pipe another circle on top. Make sure the circles are about 7 cm wide.

Preheat the oven to 120°C (100°C for fan ovens) and dry the meringues for 1.5 hours. Afterward, let them cool in the oven with the door slightly ajar.

Step 3: Make the Enchanted Cream®

Prepare 75 g of FunCakes Enchanted Cream® Mix according to the instructions on the package. Spoon a generous amount of cream into the center of the cooled meringues.

Step 4: Decorate the Mini Pavlovas

Warm some forest fruit jam briefly in the microwave until it becomes more liquid. Drizzle a little jam over the cream using a teaspoon. Decorate with fresh fruit and a sprig of rosemary or mint. For the finishing touch, sprinkle some FunCakes Snow Sugar over the meringues for a festive look.



Step 5: Enjoy these luxurious desserts!

This recipe was made possible by FunCakes.