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Mini pavlova with chocolate and fruit

Make delicious mini pavlova's with FunCakes Meringue Powder! The pavlova's with chocolate and fruit are an absolute delicious treat.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Chocolate Melts Dark 350g

F30105
€9.95

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Other necessities, recipe for 8 people:

- 125 ml water
- 375 gram fine white sugar
- 250 gram whipping cream
- Stabilizer for whipping cream
- 150 gram cranberries
- 4 teaspoons white sugar
- 2 tablespoons gran marnier (or another orange liquor)
- 1 orange

Stir 14 gram meringue powder with 125 ml water and 125 gram fine white sugar in a bowl. Stir until most of the lumps are gone. Then whisk this in a fat free bowl with a fat free whisk to a white glossy meringue. Add the rest of the fine white sugar, 1 tablespoon at the time. Whisk until you have a stiff meringue.

Preheat the oven to 100 °C. Melt 75 gram chocolate melts in the microwave until it's liquid. Cover a baking tray with parchment paper. Use two tablespoons to make balls of meringue and place them on the tray. Drizzle the melted chocolate over it. Add another spoon of meringue on this, and again drizzle some chocolate over it. Carefully press it a bit flat and make a small pit in the middle. Place the pavlova's in the oven for about 1½ to 2 hours to let them dry (it depends on the size).

Grate the orange peel, cut the orange wedges out of the membranes, squeeze out the rest and catch the liquid. Cook the cranberries, the orange juice, 4 teaspoons of white sugar, 2 tablespoons of orange liquor in a pan. Let the cranberries pop and cook until you have a thick compote. Let it cool down.

Whisk the whipping cream with 2 tablespoons of icing sugar and stabilizer for whipping cream. Fill

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the pits of the pavlova's with the whipping cream. Top it of with the cranberry compote and decorate with orange wedges. Decorate with some chocolate shavings.