



GLUTEN
FREE

MAKES: 16

PREP: 30 minutes plus draining and cooling

COOK: 1 ½ hours

spiced coconut pavlovas

with Vanilla Labne,
Blackberries and
Finger Lime Syrup

This sophisticated twist on the humble pavlova delivers truly delectable results. Queen Concentrated Vanilla extract perfectly balances the flavours of yoghurt, blackberries and finger limes to create an elevated version of this classic Australian dessert.

Ingredients

Pavlovas

550g caster sugar
70g coconut sugar
½ tsp ground star anise
12 egg whites
Pinch of salt
2 tbs cornflour
2 tsp white vinegar

Vanilla Labne

1kg Greek style yoghurt
55g coconut sugar
2 tsp Queen Concentrated Vanilla Extract

Finger Lime Syrup

220g caster sugar
220g water
Finely grated zest of 2 limes
60mL lime juice
4 finger limes, pearls removed

To Serve

500g blackberries
Extra finger lime pearls
Micro mint

Method

RECIPE BY: Max Adey

STEP 1

For pavlovas, preheat an oven to 150°C. Trace 16 x 10cm circles on two large sheets of baking paper. Place sheets pencil side down on two large, greased oven trays. Process sugars and star anise in a food processor until finely ground. Whisk egg whites and a pinch of salt in an electric mixture on medium speed until soft peaks form. Gradually add sugar mixture, 1 tbs at a time, until meringue is firm and glossy. Add the cornflour and vinegar and whisk to combine. Spoon meringue evenly among circle templates. Use the back of a spoon to form peaks and swirls. Transfer meringues to oven, reduce oven to 120°C; bake for 1 hour 10 minutes or until crisp. Turn oven off, leaving the oven door slightly ajar, and leave pavlovas to cool completely.

STEP 2

For vanilla labne, combine yoghurt, sugar and vanilla in a bowl; spoon yoghurt mixture into a muslin lined sieve and place over a saucepan. Refrigerate overnight to drain.

STEP 3

For finger lime syrup, place sugar, water and lime zest in a medium saucepan over high heat. Cook, stirring, until sugar dissolves. Reduce heat to medium-high and cook for 8 minutes until syrup has reduced by half. Stir in lime juice and cool to room temperature. Add finger lime pearls and refrigerate to chill.

STEP 4

To serve, combine blackberries and finger lime syrup in a bowl, squeezing a few blackberries to release juice and colour the syrup; set aside for 15 minutes to macerate. Spoon vanilla labne among pavlovas, top with macerated blackberries, extra finger lime pearls and micro mint.

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