



Makes: 8 servings

Prep Time: 15 minutes Cook Time: 1 hour & 45 minutes

Total Time: 2 hours plus cool time 1 hour

Dalgona Coffee Pavlova

Pavlova:

- about 5 egg whites, 150 grams (See Chef's Notes)
- Pinch of salt
- 1/8 tsp cream of tartar, optional (See Chef's Notes)
- 1/4 cup cold water
- 1 & 1/4 cups (250g) sugar
- 1 tsp vinegar (white wine, cider or distilled)
- 1 tsp vanilla extract
- 1 tbsp plus 1 teaspoon cornstarch

Dalgona Coffee:

- 8 tbsp instant espresso powder
- 5 tbsp dark brown sugar
- 3 tbsp granulated sugar
- 8 tbsp extremely hot water
- Pinch of cinnamon or cocoa powder if desired
- Melted chocolate for drizzling
- Chopped nuts, for garnish if desired

Preheat oven to 275°F. Trace a 6-inch circle on a piece of parchment and set it in a baking sheet.

In a stand mixer with the whisk attachment, whip the egg whites, cream of tartar and salt together until medium-stiff peaks (see my meringue video on instagram or on website). Add the water slowly while whipping the whites on low speed. Drizzle in the sugar, then turn up the speed and whip until stiff peaks. Fold in the vanilla, vinegar and cornstarch.

Mound the meringue into the circle on the parchment. Use a spatula to create the design in the meringue (see my pavlova video on instagram or website). Bake for 60 minutes or until the meringue starts to turn a very pale tan color, then reduce the heat to 250°F and continue to bake for 45 minutes.

Turn off the oven (don't open the door), turn on the light in the oven (don't stress if the light doesn't work) and let the meringue sit in the cooling oven for at least an hour, but it can be stored like this overnight.

The center of the pavlova will collapse (that's just the nature of the beast) and that is where you will put your filling. The outer edge may crack a touch too, but I've made this shape several times and it generally only cracks a little if you do not open the oven door. The inside should be soft, but not at all wet.

Drizzle with melted chocolate and top with the Dalgona coffee cream.

Dalgona Coffee:

Mix coffee and sugars in a bowl. Pour the hot water and, using either a stand mixer or electric hand mixer with the whisk attachment or a hand whisk, mix until light and foamy, about 7 to 10 minutes. Add the pinch of cinnamon or cocoa powder and mix for an extra 20 seconds. Scrape over Pavlova. Dust some cinnamon, cocoa powder and arrange some chopped nuts on top if desired.

Chef's Notes:

Use a kitchen scale for this to make sure you are getting the right amount of egg whites. A digital scale is an indispensable part of baking, especially when it comes to Pavlova. Getting just the right amount of egg whites and sugar is very important. I highly recommend purchasing one. This scale is a good one.

Using cream of tartar is optional. It will make the meringue stronger, especially if you have older, weaker egg whites.

Don't ever make a Pavlova if there is humidity in the forecast. The meringue will tend to weep (weep out little droplets) and won't get crunchy.

Recipe adapted from Zoe Bakes & Dev Amadeo