



Pavlova with Sugared Cranberries

Makes: 8 servings

Prep Time: 10 minutes Bake Time: 2 hour & 30 minutes

Total Time: 3 hours

Ingredients

Pavlova:

- 4 large egg whites, at room temperature
- 1 cup granulated sugar, slightly pulsed in a food processor (see Chef's Notes)
- 2 tsp cornstarch
- 1/2 tsp vanilla extract
- 1 tsp white wine vinegar
- 1 lemon wedge to wipe the bowl and whisk attachment

Whipped Cream:

- 1 cup heavy cream, chilled
- 1 tbsp granulated sugar
- 1 tbsp confectioner's sugar
- 1 tsp vanilla extract

Assembly:

- Clementine wedges and Sugared Cranberries to decorate
- Blueberry jam or compote (see Chef's Note)

Instructions

To Make the Pavlova:

Preheat oven to 200°F. Wipe with the lemon the bottom of the bowl and whisk attachment, making sure there are no pits or pulp pieces behind.

Using a pencil, draw an 8" or 9" circle in a parchment paper. Turn the paper over so the draw-on side is facedown but still visible. Place it in a baking sheet.

Place the egg whites and salt in the bowl of an electric mixer with the whisk attachment in place. Beat the whites in medium-high speed until soft peaks form, about 1 minute. With the mixer still running slowly pour the sugar, one tablespoon at a time, and beat for 2 minutes, until shiny and firm peaks form. Add the rest of the ingredients and beat for an extra 10 seconds.

Spread a bit of the meringue beneath the parchment paper to “glue” it to the baking sheet. Pile the meringue inside the circle of the parchment paper and smooth to even out.

Bake for 1 & 1/2 hours, then turn the oven off and let the meringue in for about 50 minutes more.

Very gently lift the meringue from the parchment paper with a silicon large spatula. Drizzle blueberry jam or compote down the sides. Top with whipped cream (recipe follows), clementine wedges and Sugared Cranberries.

To Make the Whipped Cream:

Using a whisk or in a standup mixer fitted with the whisk attachment, whip the cream until frothy in medium speed. Add the sugars and vanilla and continue whipping until light and firm. Do not over mix to prevent curdling.

Chef's Notes:

To make blueberry compote, combine a pint of blueberries, 2 tablespoons of sugar and 2 tablespoons of water in a small saucepan. Cook until the blueberries soften and start to become mushy (press on them with a spoon). Continue to cook for a few minutes for it to thicken. Let cool completely.

If using blueberry jam and it won't drip, pop it into the microwave or heat in a small saucepan for a bit until it reaches a pourable consistency.

You can “sugar” the clementines by simply dipping them in a small bowl of granulated sugar.

Recipe adapted from Dev Amadeo