

Ultimate Xmas Tropical Pavlova

It's not a kiwi Christmas without a decadent pavlova. We love ours with tropical flavours and fresh mint.

Prep time: 20 mins
Cook time: 90 mins
Serves: 8

Ingredients:

Pavlova:

4 [Woodland](#) Free Range Eggs, whites only
1 cup Caster sugar
1 tsp [DYC](#) White vinegar

Tropical coulis:

½ cup [Dole](#) Tropical Gold Pineapple, core removed & flesh cut into chunks
½ cup Mango pulp, cut into chunks
1 tbsp Caster sugar
1 tbsp Lemon juice

Toppings:

300ml Anchor Cream
½ [Dole](#) Tropical Gold Pineapple, sliced
1 Passionfruit, seeds only
½ Mango, sliced
⅓ cup [Fresh Life](#) Coconut Chips, toasted
Handful of [Superb Herb](#) Mint leaves
Edible Flowers, optional

[KitchenAid](#) Cordless Hand Mixer

[KitchenAid](#) Cordless Handstick Blender

[KitchenAid](#) Artisan Stand Mixer

Method:

1. *For the pavlova:* Preheat the oven to 100°C. Line a baking tray with baking paper.
2. Using a kitchenaid, beat egg whites to a soft foam. Gradually beat in sugar until the mixture forms stiff peaks. Whisk in vinegar.
3. Turn mixture onto the prepared tray, shaping into an 18-20cm circle. Draw the mixture up high and smooth off the top. You can make fun shapes on the sides with a knife. Bake for 90 minutes. (Do not open the oven during cooking.) Turn off the oven, open the

door slightly and allow the pavlova to cool in the oven. Alternatively, leave to cool in the oven overnight.

4. *For the tropical coulis:* Add all coulis ingredients to a small pot and cook for 10-15 minutes over medium heat. Use a hand blender to blend until smooth. Set aside.
5. *For the toppings:* Using a hand mixer, beat the cream until stiff peaks form. Set aside.
6. *To serve:* Serve the pavlova decorated with prepared toppings and a drizzle of tropical coulis. Yum!