

REX'S



Christmas Recipes

Chocolate Pavlova

With all the left-over egg whites what better way to use them than in a pavlova! This is a recipe my mum has used growing up and always wowed audiences through the summer period especially the traditionalists who scoffed at the thought of anything other than a traditional pavlova. It doesn't have the same sort of height as a traditional pav but is delectably rich and pairs incredibly well with NZ's amazing selection of fresh berries at this time of the year.

Method

Preheat your oven to 180 degrees C

Using an electric mixer beat the egg whites till soft peaks start to form, then carefully add in a spoonful of sugar at a time and keep mixing until the sugar is mixed through and the meringue is stiff and shiny.

Add in the cocoa, vinegar and chocolate and fold though the meringue until all incorporated.

On a baking paper lined baking tray carefully mound the mixture to a cake like shape about 20cm in diameter smoothing out the sides and top.

Place in the oven and turn the oven down to 150 degrees C and bake for 60 - 75 minutes. When it's ready it should look crisp around the edges and on the sides and be dry on top but feel soft on the inside when touched. Turn off the oven and open the door slightly and allow to cool completely.

To serve flip it onto a big plate and lather with whipped cream and garnish with fresh berries.

Ingredients

- 6 egg whites
- 300 g Caster Sugar
- 3 Tbsp Cocoa Powder (sieved)
- 1 tsp vinegar (white or balsamic works well)
- 50 g finely chopped dark chocolate
- 500ml whipped cream to serve
- 300 grams of fresh berries of your choice



A real classic Kiwi dessert with a chocolatey twist!

www.directfromthemarket.co.nz

SHOPPING LIST

Ingredients in store

- Eggs
- Fresh Berries
- Dark Chocolate

Extras outside of store

- Vinegar
- Caster Sugar
- Cocoa Powder
- Whipped Cream

ORDER OUR CHOCOLATE
PAVLOVA PACK [HERE](#)