



**DISPLAY CONDITIONS**

Chilled



**CATEGORY**

Patisserie



**OCCASION**

Summer



**FINISHED PRODUCT**

Confectionery, Gateau, Sweet Good

# KIWI AND PASSION FRUIT PAVLOVA RECIPE

## INGREDIENTS

### Group : Meringue

Ingredient	KG
<a href="#">Actiwhite® Meringue Mix</a>	0.100
Water	1.000
Sugar	2.000
<b>Total Weight:</b>	<b>3.100</b>

### Group : Cream

Ingredient	KG
<a href="#">Instant Cream</a>	0.200
Chilled water	0.250
<b>Total Weight:</b>	<b>0.450</b>

## METHOD

### Meringue

1. Dissolve [Actiwhite](#) in the water and allow to soak for 5-10 minutes.
2. Add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.
3. On a silicone paper lined tray, scoop the meringue mixture into a large round.
4. Dry the meringues in the usual way at low temperature, approximately 100°C-120°C.

### Cream

1. Whisk the water and [Bakels Instant Cream](#) for 3-4 minutes on top speed.

#### Finishing

1. Cover the base of the meringue with Bakbel Passionfruit Pastryfill or any passionfruit filling.
2. Top the passionfruit with a large dollop of instant cream and spread to cover.
3. Peel and slice kiwis and decorate the top of the pavlova.
4. Mix Bakbel Passionfruit Pastryfill or any passionfruit filling with water and drizzle over the top.