



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Gateau, Sweet
Good

KIWI AND PASSION FRUIT PAVLOVA RECIPE

INGREDIENTS

Group : Meringue

Ingredient	KG
Actiwhite® Meringue Mix	0.100
Water	1.000
Sugar	2.000
Total Weight:	3.100

Group : Cream

Ingredient	KG
Instant Cream	0.200
Chilled water	0.250
Total Weight:	0.450

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.