「CADBURY RECIPE」

CHOCOLATE PAVLOVA WITH HAZELNUTS AND PEARS

45 MINUTES 10 SERVINGS



INGREDIENTS

3 egg whites, at room temperature

Pinch of salt

1 cup caster sugar

¼ cup CADBURY BOURNVILLE Cocoa, sifted

½ tsp cinnamon

2 cups water

1 cup fruity white wine

2 cups caster sugar, extra

Strip of orange rind

1 cinnamon stick

3 small firm ripe pears, peeled, cored and halved

1 cup cream, whipped

½ cup toasted coarsely chopped hazelnuts

METHOD

1. **BEAT** the egg whites and salt until stiff peaks form. Continue beating whilst gradually adding the sugar, until the mixture is thick and glossy. Fold through the cocoa and cinnamon.
2. **COMBINE** the cream, milk, chocolate and vanilla in a saucepan. Gently heat, stirring, until the mixture reaches a simmer. Remove from the heat.
3. **SPREAD** a 1cm thick layer of meringue in a 24cm circle on a paper-lined baking tray. Spoon meringue around the edge of the circle to form the walls of the pavlova. Bake in a slow oven at 140°C for 45–60 minutes. Turn off the oven and cool completely inside. Store in an airtight container until required.
4. **COMBINE** the water, wine, extra sugar, orange rind and cinnamon stick in a saucepan. Bring to the boil and simmer for 5 minutes. Add the pears, cover with a wet sheet of baking paper and a lid, and poach for 30–40 minutes or until soft. Lift the pears aside and boil the liquid for 20 minutes to reduce to a syrup, then pour over the pears. Chill, covered, until required.
5. **TOP** the pavlova with cream and pears, then sprinkle with hazelnuts.

THE COLOUR PURPLE IS A TRADE MARK USED UNDER LICENCE.

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