



6

SERVES/MAKES



COOKING TIME:
< 90 min



COOKING STYLE:
Oven

LANCEWOOD® PAVLOVA WITH CHEESECAKE FILLING

INGREDIENTS:

Pavlova:

4 extra large egg whites
250 ml castor sugar
15 ml corn flour
5 ml grape vinegar
A pinch of salt

Cheesecake filling:

1 x tub **LANCEWOOD® Full Fat Plain Cream Cheese with Berry Sachet**, room temperature
125 ml fresh cream
60 ml castor sugar
5 ml vanilla essence
10 ml lemon juice and the grated zest of ½ a lemon
Fresh berries of your choice

METHOD:

Pavlova:

Preheat the oven to 180°C. Line a baking sheet with baking paper and draw a 20 cm in diameter circle on it. Use an electric beater and beat the egg whites until soft peaks form. Add the castor sugar, a tablespoon at a time and beat well after each addition. Sift in the corn flour and add the vinegar and salt and beat together. Spoon the mixture onto the drawn circle on the baking paper. Make the sides slightly higher. Place in the preheated oven and lower the heat immediately to 120°C. Bake for 90 minutes. Leave to cool in the oven.

Cheesecake filling:

Beat the cream cheese, cream, castor sugar, vanilla, lemon juice and zest together. Spoon into the prepared pavlova. Top with fresh berries and drizzle over the berry compote sachet.

HINTS & TIPS:

The pavlova meringue can be prepared a day or two before eating. Simply store in an airtight container until needed.

PRODUCTS USED:



Full Fat Cream Cheese With
Berry

ENJOY!