



# Strawberry Pavlova with Passion Fruit

## The day before your party

(nearly all the work for this dish can be done in advance).

### 1) For the Meringue

Whisk the egg whites in a mixer. When they have soft peaks, gradually add the sugar until stiff peaks are formed. Put the mixture in a piping bag and pipe into straight lines of 10cm onto a tray covered in baking parchment. Place in an oven at 100° for 3 hours until firm and crisp.

### 2) For the Sorbet

Place all ingredients in a pan, then heat and stir until all sugar and glucose are dissolved. Chill in a fridge. Churn the chilled mixture in an ice-cream machine until frozen. Place in a freezer. (High quality bought sorbet could also be used)

### 3) For the Tuilles

a. Remove crusts from the bread and roll as thin as possible with a rolling pin, then cut into strips.

b. Heat the water, sugar & vanilla in a pan and simmer for 5 minutes.

c. Brush the strips of bread in sugar solution, then place between two flat baking trays and bake at 160° for 20 minutes.

d. Once cooled, place in an air-tight container.

### 4) For the Panna Cotta

a. Soak the gelatine leaves in cold water.

b. Place the cream, milk, sugar & strawberry puree in a pan and bring to the boil. Remove from the heat and add sherry and stir.

c. Squeeze the water out of the gelatine leaves, then add them to the mixture and stir until dissolved.

d. Pass mixture through a fine sieve, then pour into small dariole moulds and chill.

## Just before serving

### 1) For the Chantilly Cream

Whip the cream, icing sugar & vanilla in a bowl until it forms soft peaks and put in a piping bag.

### 2) For the Garnish

Cut the strawberries into quarters and scoop the seeds out of the passion fruit.

3) To remove the panna cottas from their moulds, dip them in hot water for 10 seconds then turn them out onto a plate.

4) Assemble the meringue, cream and fruit as in the picture and garnish with a ball of sorbet, bread tuilles, passion fruit seeds and a sprig of mint.

## Ingredients:

### French Meringue

2 Egg Whites

100g Sugar

### Strawberry Panna Cotta

225ml Double Cream

25ml Semi-skimmed Milk

40g Sugar

2 Leaves of Gelatine

100ml Fresh Strawberry Juice

1 teaspoon Sherry

### Strawberry Sorbet

250ml Water

125ml Glucose Syrup

70g Sugar

250ml Strawberry Puree

### Chantilly Cream

100ml Whipping Cream

25g Icing Sugar

Seeds from ½ a Fresh Vanilla Pod

### Bread Tuille

2 Slices of White Bread

100ml Water

100g Sugar

½ a Vanilla Pod

### Garnish

1 Punnet of Fresh Strawberries

The Seeds of 2 Fresh Passion Fruits

