

Chocolate Cherry Pavlova

Serves 6-8

Preparation Time: 20 minutes

Cooking Time: 50 minutes

6 egg whites

1 ½ cups caster sugar

1 teaspoon vanilla extract

1 ½ teaspoons white vinegar

1 x 680g jar sour morello cherries (or canned black cherries in syrup)

2-3 tablespoons cornflour, mixed to a paste with a little water

150g dark chocolate, chopped

600ml pure cream

Beat egg whites until stiff peaks form and gradually beat in caster sugar until dissolved. Fold in vanilla and vinegar and spoon onto a baking paper lined oven tray, forming a circular disc approximately 30cm wide. Bake in a preheated oven at 150°C for 40-45 minutes or until the meringue is crisp but not coloured. Allow to cool on a wire rack or in the oven with the door wide open. Heat the cherries and juice in a saucepan until boiling and add enough of the cornflour paste until it has thickened to a jam-like consistency. Allow to cool completely. (Note: if the cherries are too thick on cooling, mix in a little boiling water to thin to desired consistency). Melt the chocolate with ¼ cup cream until smooth and allow to cool slightly. Whip the remaining cream until soft peaks form and mix in the cooled chocolate. Top the pavlova with the chocolate cream and cherries and serve immediately.

(Alternatively, the melted chocolate can be spread directly onto the pavlova, then topped with whipped cream and cherries).