

PASSIONFRUIT PAVLOVA WITH CANDIED TANGERINES



Ingredients (for 4 people)

- Egg white 150 g
- Castor sugar 150 g
- Cornstarch 10 g
- Salt 2 g
- Lime (juice) 1
- **Syrup for the tangerines**
- Water 150 g
- Sugar 150 g
- Vanilla pod 1
- **Topping**
- Chantilly cream 150 g
- Passionfruit (pulp) 8
- Pistachios (grilled) 30 g
- Pomegranate 1
- Hazelnuts (grilled) 30 g

Preparation:

Whip the egg whites in a mixer with a pinch of salt and one third of the sugar.

Add another third of sugar as the whites start to firm and the final third of sugar as they become firm. Gently fold in the cornstarch and lemon juice.

Line a baking tray with parchment paper brushed with a little melted butter or oil. Arrange the meringue in the shape of a large crown and bake at 120°C for 60 minutes until it is slightly golden on top and cracking round the edges.

Prepare the syrup. Peel the tangerines and separate into segments. Plunge the tangerine segments into the syrup when it starts to form large bubbles and then let them infuse gently for 10 minutes. Drain and leave to cool.

For the topping:

Spoon the Chantilly cream into the center of the crown, adding the passionfruit pulp and sprinkling with candied tangerine segments. Add the grilled hazelnuts and pistachios and garnish with pomegranate seeds.

