

## AMERICAN EGG BOARD CULINARY LIBRARY



### HOLIDAY PAVLOVA WREATH

Total Time: 2 hours 5 minutes

Prep Time: 25 minutes

Cook Time: 1 hour 40 minutes

### INGREDIENTS

#### *For the pavlova*

7	Phil's Non-GMO Free Range large egg whites, room temperature
2 cups	granulated sugar
2 tbsp	cornstarch
2 tsp	distilled white vinegar
1 tsp	vanilla extract

#### *For the whipped cream*

2 cups	heavy whipping cream
1	orange, zested
1 tbsp	sugar
1 tsp	vanilla extract

#### *For serving*

1 1/2 cup	fresh raspberries & blackberries
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1/4 cup                      pomegranate arils  
                                    Mint leaves

Yields: 9 servings

## **INSTRUCTIONS**

1. Preheat oven to 250°F.
2. Trace 9 3-inch circles onto parchment paper using a small bowl and then flip it over and place the parchment onto a baking sheet.
3. Whisk egg whites in a large bowl with either an electric mixer or a whisk attachment of a stand mixer until soft peaks form (approx. 5 minutes).
4. Once soft peaks have formed, begin to add the granulated sugar, one spoonful at a time until all has been incorporated and still peaks have formed (approx 7 minutes).
5. Add cornstarch, vinegar, and vanilla and then whisk to combine.
6. Spoon the mixture into a large piping bag with a plain tip and then pipe onto the parchment paper. Pipe circular mounds and then use a small spoon to create dents for you to fill later.
7. Bake for 35-40 minutes and then turn off the oven and leave the pavlova in the oven with the door closed for another hour to slowly cool down.
8. While the pavlova is cooling, beat whipping cream with orange zest, sugar, and vanilla until soft peaks form.
9. To assemble as a holiday wreath, arrange the mini pavlovas into a circle and top with whipped cream, berries, and mint.

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