

## Passion Fruit Pavlova Recipe



### Ingredients

#### Meringue

- 4 eggs, separated into whites and yolks
- $\frac{3}{4}$  cups sugar
- 1 tsp. Apple cider vinegar
- 1 tbsp. Corn starch

#### Filling

- $\frac{1}{2}$  cup sugar
- Grated lime peel
- Juice of 1 lime
- 1 cup Passion Fruit Frozen Puree
- 1 cup plain yogurt
- 2 limes, sliced thinly
- 2 sprigs fresh Rosemary

### Directions

1. Preheat oven at 275 F.
2. In a bowl, beat the egg whites into soft peaks, then add the sugar one tablespoon at a time, beat continuously until you stiff peaks forms. Stop beating, incorporate the vinegar and cornstarch, then whip about 30 seconds more until you get a fully combined.

3. Place a sheet of sheet of parchment paper over a baking sheet, and with a pencil, draw 8 circles of about 3-½ inches diameter.
4. Drop one or two full tablespoons or 1/3 cup of meringue in the center of each circle. With a spoon, gently press into the center of each circle to create an indent or shallow hollow.
5. Transfer to oven and reduce the heat to 200 F. Bake for 1 to 1 ½ hours. The meringue circles should be easily lifted from the parchment paper. When it's done, leave to cool in the oven and then take to a dry place without covering.
6. While meringue is baking, start your filling.
7. In a bowl, mix the egg yolks and the 1/2-cup sugar, and add the lime peel and juice.
8. Place the bowl in a water bath or double boiler – simmering, not boiling – mixing with a wooden spoon until it thickens. Make sure the water doesn't boil over, or the preparation will spoil. Remove from heat.
9. Add the yogurt and the Passion Fruit Frozen Puree and transfer the bowl to an ice bath to cool. Use immediately or store in the fridge
10. Fill the pavlovas with the passion fruit filling and garnish with two half-slices of lemon and a bit of rosemary.