



Tastes good. Good for you.

Recipe by Pete Evans

CRANBERRY PAVLOVA WITH CRAISINS®

4
SERVES

85
TIME

1 2 3 4 5
RATING

YOU'LL NEED:



4 egg whites
250g castor sugar
1 tspn white wine vinegar
1 tspn vanilla extract
1 tbspn cornflour
100g Craisins® sweetened
dried cranberries,
finely chopped

Cranberry Coulis
200g Craisins® sweetened
dried cranberries

500ml Ocean Spray®
Cranberry Classic™
fruit drink
150g castor sugar

For serving
300ml (whipping) cream
200g Craisins® sweetened
dried cranberries
Seasonal fresh fruit –
strawberries, blueberries,
raspberries, passionfruit

METHOD: Preheat oven to 180°C. Beat egg whites and sugar in a large bowl with electric beaters until stiff peaks form. In a separate bowl, mix together vinegar, vanilla and cornflour until smooth. Pour cornflour mixture into egg white mixture and beat until thick and glossy, for approximately 4 minutes. Now fold through the chopped Craisins®. Line a baking tray with baking paper. Spoon or pipe mixture in the shape of a circle, keeping the mix less than 2.5cm from the edge. Place in preheated oven, reduce temperature to 110°C and bake for 1 hour. Turn oven off and leave pavlova to cool inside. Meanwhile, to make the coulis, pour the Craisins® and Cranberry Classic™ fruit drink in a hot saucepan and reduce by half. Now add the sugar and continue to reduce until it becomes a syrupy consistency. Strain and cool. To serve, decorate cooled pavlova with whipped cream, Craisins® and fresh fruit, drizzle the coulis over the top.