



READY TO COOK
BY HARRIS FARM

SUMMER FRUITS PAVLOVA WITH PASSION FRUIT YOGHURT AND CREAM



PREP
15 min



COOK
10 min

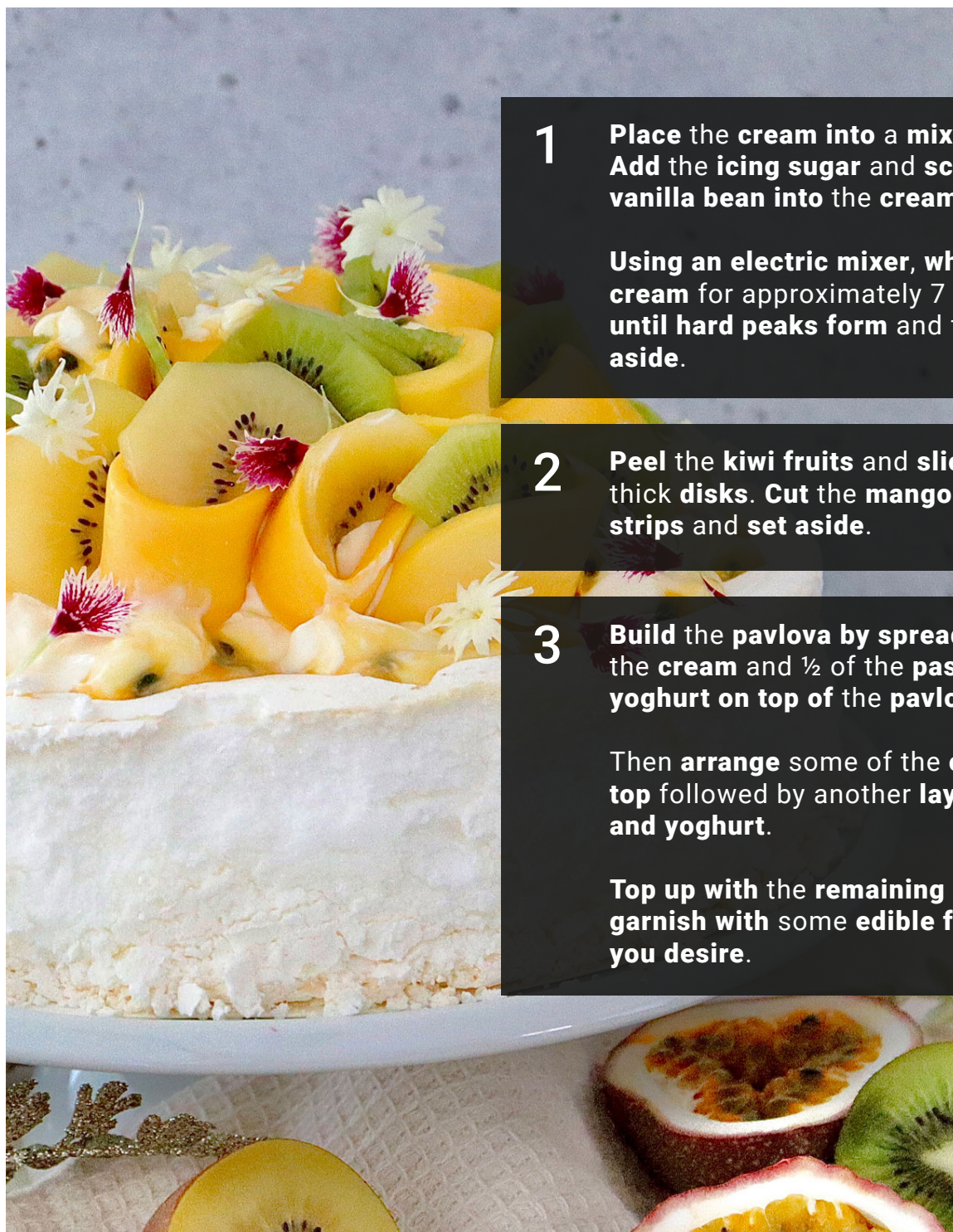


SERVES
12

INGREDIENTS:

- > Summer Fruits (Kiwis, Mangoes, Stone Fruits)
- > 170g Passion Fruit Pulp
- > 500g Pavlova Base
- > 350g Passion Fruit Yoghurt
- > 600ml Thickened Cream
- > 1 Vanilla Pod
- > 1 Tbsp Icing Sugar

METHOD – GET COOKING!



1 Place the **cream** into a **mixing bowl**. Add the **icing sugar** and **scrape** the **vanilla bean** into the **cream**.

Using an **electric mixer**, **whisk** the **cream** for approximately 7 minutes **until hard peaks form** and then **set aside**.

2 Peel the **kiwi fruits** and **slice into** $\frac{1}{2}$ cm thick **disks**. **Cut** the **mango** into thin **strips** and **set aside**.

3 Build the **pavlova** by **spreading** $\frac{1}{2}$ of the **cream** and $\frac{1}{2}$ of the **passion fruit yoghurt** on top of the **pavlova**.

Then **arrange** some of the **cut fruits** on **top** followed by another **layer of cream and yoghurt**.

Top up with the **remaining fruits** and **garnish** with some **edible flowers** if you desire.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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