

Aussie Christmas Pavlova Wreath



Serves 8

Ingredients:

Meringue:

- 4 fresh, room temperature egg whites
- 180g caster sugar

Curd:

- 8-10 passionfruit or ~3/4 cup passionfruit pulp
- 3/4 cup caster sugar
- 4 egg yolks
- 120g melted butter
- 1 tsp [finger lime](#)
- 1 tsp [lemon myrtle](#)

Cream:

- 2 cups thickened cream
- 1 tsp vanilla paste
- 1 tsp [wattleseed](#)

To Garnish:

- [Wattleseed](#)
- Blueberries
- Kiwi Fruit
- Passion Fruit
- Cherries
- Any / or anything you like

Method:

1. Preheat the oven to 120C fan-forced.
2. In your stand mixer, whisk egg whites and a tablespoon of sugar until foamy and white. Gradually add sugar while whisking until glossy and all sugar is dissolved. Check by rubbing a small amount between fingers – keep whisking if grainy.
3. Trace around a dinner plate (20-25cm) on baking paper. Inside that circle, trace around a coffee cup to create a wreath stencil.
4. Place the baking paper on a round tray and spoon large dollops of meringue onto the stencil. Let it air dry for 10 minutes, then bake for 50 minutes until the meringue is firm.
5. While the meringue bakes, combine curd ingredients in a saucepan until smooth. Heat gently on low, stirring until it thickens (about 15 minutes). Set aside to cool.
6. Whisk cream ingredients in a stand mixer until soft-medium peaks form. Refrigerate until ready to dress the pavlova with all your yummy fruits.

A true-blue Aussie Christmas treat, this pavlova wreath combines airy meringue, luscious passionfruit curd, and wattleseed-infused cream. It's a festive showstopper that captures the spirit of Down Under. 🎄