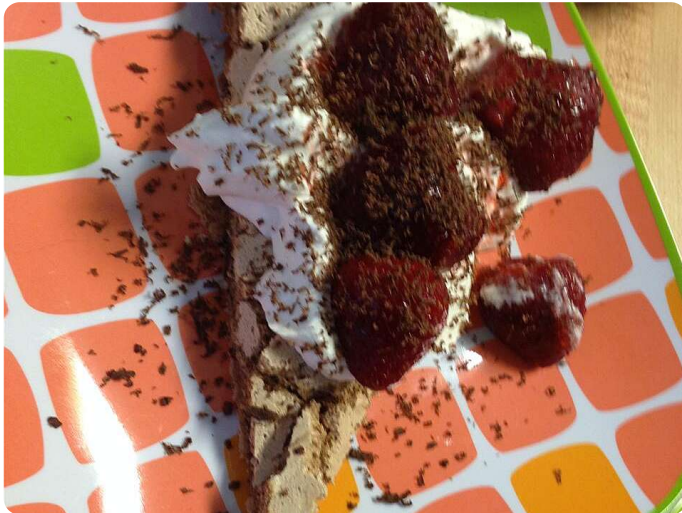




Chocolate Pavlova

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 50 mins

Description

Elegant perfectly describes this crisp on the outside marshmallow soft on the inside puff crowned luxuriously with cream strawberries and a drizzle of bittersweet chocolate

Ingredients

- 6 egg whites - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ teaspoon cream of tartar - $1\frac{1}{2}$ cups granulated sugar - 3 tablespoons unsweetened cocoa powder - 2 teaspoons cornstarch - 1 tablespoon vinegar - 2 teaspoons vanilla extract - 2 (1 ounce) squares bittersweet chocolate
- melted - 3 cups fresh strawberries
- hulled and halved - $1\frac{1}{2}$ cups whipping cream - 2 teaspoons granulated sugar - 1 (1 ounce) square bittersweet chocolate
- melted

Instructions

1. Preheat oven to 275 degrees F (135 degrees C). Beat together egg whites
2. salt
3. and cream of tartar to soft peaks in a large bowl. Beat in sugar
4. about three tablespoons at a time
5. until stiff and glossy peaks form. Sift cocoa and cornstarch over egg whites
6. and gently fold in. Gently fold in vinegar
7. vanilla
8. and melted chocolate. Line a baking sheet with parchment paper
9. and spread the meringue into an eight inch circle. Bake in the center of the oven for 1 1/2 hours until the outside is crispy and the center is soft. Using a metal spatula
10. loosen the meringue from the parchment paper
11. and remove to cool on a wire rack. Allow to cool completely
12. about one hour. Whip cream with the sugar
13. and spread over the meringue. Arrange strawberries decoratively over the top
14. and drizzle with chocolate.